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PEORIA WOMEN'S
COOK
BOOK

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THE PEORIA WOMEN'S COOK BOOK



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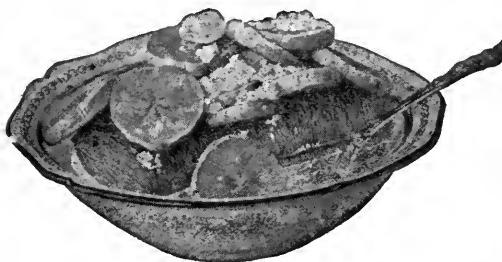
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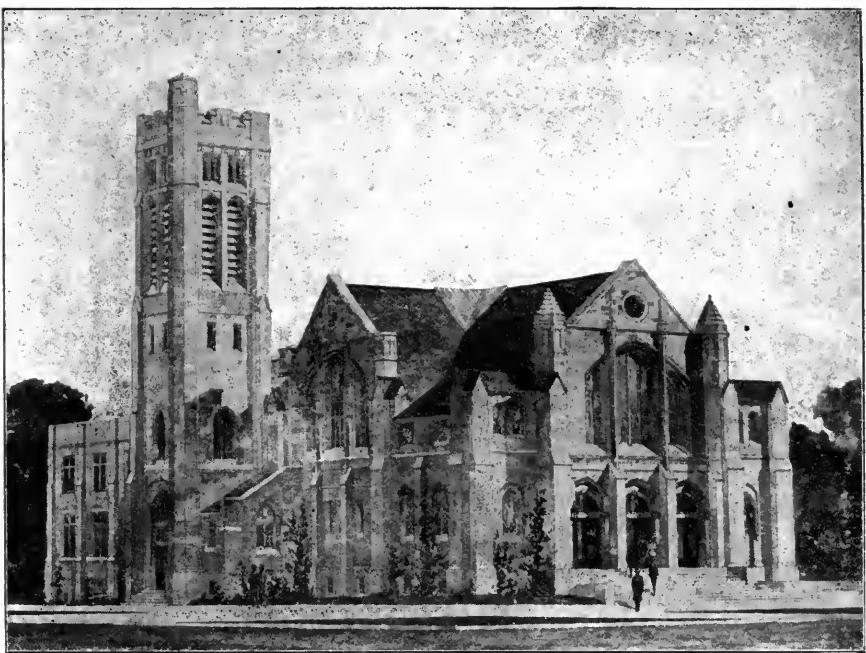
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PEORIA WOMEN'S COOK BOOK

Compiled by the
Members of the Young Women's League
of the
First Methodist Episcopal Church
Peoria, Illinois



*Good Cooks are born, not made, they say.
The saying is not true;
Hard trying and these tried recipes
Will make good cooks of you.*

—T. G. Lowry

1915

J. W. FRANKS & SONS
PRINTERS
PEORIA, ILLINOIS

PREFACE

The Peoria Women's Cook Book has been compiled and published by the young women of this society in order to raise funds for our pledge to the new Church enterprise.

An attempt has been made to secure recipes from as many as possible of Peoria's representative women. It is a matter of regret that many choice recipes have been unavoidably omitted for lack of space and others on account of similarity to those already received.

Among the recipes are a number of originals which have not heretofore been published. All have been tested and recommended by those whose names are signed.

The compilers express their appreciation to those who have contributed material; to all others who have given of their time to help make the book possible.

We recommend for patronage the professional men, manufacturers and business men whose advertisements appear and suggest that in dealing with them this book be mentioned.

THE YOUNG WOMEN'S LEAGUE
of the FIRST M. E. CHURCH,

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SOUPS

*Muse, sing the man who did to Paris go,
That he might taste their soups and mushrooms know.—W. King.*

SOUP STOCK.

To each quart of cold water allow one pound of meat and bone in about equal proportions; one pint of cleaned vegetables, such as carrot, onion, celery, etc., cut in pieces; one bunch of soup herbs, being a sprig of parsley, two bay leaves, and any dry herbs of which the flavor is desired; seasoning of salt and pepper to taste, together with a little celery seed if fresh celery is not in season.

Wipe the meat, and cut into small pieces, chop the bones, and add, together with the vegetables and soup herbs. Pour the water, which must be cold, over them, and bring very slowly to the boiling point; skim if necessary, and cook slowly for six hours, keeping the stock-pot closely covered. Then strain the stock and leave uncovered in a cool place till cold. Then remove the fat. Do not allow it to stand in the stock-pot.

CONSOMME.

1 lb. knuckle of veal.
5 or 6 cups water.

1 lb. knuckle of beef.

Wash and wipe meat. Cut all meat into small dice, break the bones, add the water, and let stand 1 hour. Put on fire and let simmer 3 hours, or put in fireless cooker over night. Remove from fire, strain, let stand until fat hardens, remove fat, season, clear, reheat, and serve. Clear by allowing a white and shell of one egg to each quart of stock. Beat egg slightly, break shell in small pieces and add to stock. Place on fire and stir constantly until boiling. Boil 2 minutes. Set back where it can simmer 5 minutes. Remove scum and strain thru two thickness of cheesecloth placed over a small strainer.—Mrs. Moorehead.

BOUILLON.

3 lbs. beef.
2 quarts water.

Salt and pepper.

Cut the meat in small pieces; add the cold water; heat slowly and simmer 5 hours, then strain through a fine sieve; season to taste and when cold remove the fat that has formed. Should there be more than 10 cups, reduce to that quantity. To be served hot.—Mrs. O. B. Edmonson.

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CANNED VEGETABLES FOR SOUP.

1 pk. of tomatoes,	2 heads of white cabbage,
1 doz. carrots,	1 bunch of parsley,
1 doz. onions,	3 stalks of celery,
1½ doz. ears of corn,	

Chop vegetables not too fine, add small handful of salt to every gal. Boil until carrots are soft, and can hot. Add this to beef stock in winter. It makes fine soup. This makes about 16 or 18 pts.

Mrs. George Washburn, Columbus, Ohio.

SOUP CROUTONS.

Cut stale bread, without crust, into half-inch cubes and fry golden brown in hot fat. Or cut slices of buttered bread into cubes and crisp in a hot oven. either drop into the soup just before serving, or hand with it.

RICE TOMATO SOUP. (Original.)

Prepare two quarts of good stock. I prefer a shank bone and a ham bone for the stock. Cook together slowly for ½ hour the following:

1 quart tomatoes,	1 stalk celery,
1 small red pepper,	½ teaspoon cinnamon,
Good pinch nutmeg,	½ teaspoon sage
Small bay leaf,	5 or 6 cloves.

Strain and add to the soup stock which has been strained also. Cook ¼ cup of rice and add to the above mixture. Thicken slightly with cornstarch or arrow-root. Let it boil up thoroughly, salt to taste and serve with croutons.—Mrs. John E. Keene.

GROUND MEAT SOUP.

1½ lbs. ground steak with fat and celery.

½ head cabbage, 2 large onions,

2 carrots, put through grinder.

Place in soup kettle, boil gently one hour, then add 2 big potatoes ground.

½ cup rice which has been soaked.

Cook 20 minutes, then add small can tomatoes, can peas, parsley cut small.

Let simmer ½ hour, season well and serve.—Mrs. C. E. Beckwith.

POTATO SOUP.

Three medium sized potatoes, washed, pared and cooked in salt water. Drain, rub through strainer. Make a thin white sauce in double boiler of one pint milk, 1 tablespoon flour, 2 tablespoons butter, 1 tablespoon minced onion, 1 teaspoon salt, few grains of pepper, cook 10 minutes, add one-half teaspoon celery salt. Mix this with strained potatoes.

Mrs. E. F. Washburn.

CREAM OF TOMATO SOUP FOR FOUR.

Tomato Puree, 1 cup,	1 teaspoon butter, size of walnut.
Milk, 3 cups,	Salt and pepper to taste.
Flour	

Cream the flour until smooth and stir into milk. Boil milk and tomato in separate pans and when both are boiling hot, pour the milk into the tomato. Add butter, salt and pepper. One or two cubes of Boullion improves the flavor of this soup.—Mrs. W. B. Short.

CREAM CORN SOUP.

1 can of corn,	1 very small onion,
1 quart of milk,	celery tops.

Cook all together in a double boiler for $\frac{1}{2}$ hour. Press through sieve to get all the pulp possible.

Rub together 1 tablespoon butter and a tablespoon of flour. Add this to milk and reheat. When ready to serve add salt and white pepper to taste. Put one or two shredded blanched almonds in bottom of soup dish, and on top of soup some whipped cream. A small piece of pimento on top of the cream adds to the attractiveness of the dish.

Mrs. Wilson Oakford.

CREAM OF SALSIFY SOUP.

Cook two cups of cleaned diced salsify root, a medium sized onion sliced, a stalk of celery and a sprig of parsley in a quart of water until tender. Drain and press through sieve. Prepare one pint of white sauce for every cup of the puree. Make the white sauce from two tablespoons each of butter and flour, half a teaspoon of salt and a salt spoon of pepper and one pint of milk; add the puree, one cup of milk and one cup of liquid drained from the salsify, and season to taste. This is a fine soup to serve with a turkey dinner. Its flavor is more delicate than that of the real oyster.—Mrs. M. L. Fuller.

CELERY SOUP.

1 cup diced celery,

2 cups water.

Boil until tender. Make a white sauce of 1 cup milk, 1 tablespoon flour, 1 tablespoon butter. Add celery. Serve hot.—Mrs. Moorehead.

CREAM OF PEA SOUP.

1 can of peas,

1 qt. of milk,

1 pt. boiling water,

1 teaspoon of butter,

2 heaping teaspoons of cornstarch, $\frac{1}{4}$ teaspoon of beef extract.

Salt, pepper, onion juice or a little grated onion. Mash half the peas, heat all with the liquor. Put other ingredients in double boiler, mix in cornstarch with a little cold milk. Cook a few minutes, then add peas. Serve at once.—Mrs. Ruth Beach Howes.

CREAM OF ASPARAGUS SOUP.

For making two quarts of soup, use two bundles of fresh asparagus cut the tops from one of the bunches and cook them twenty minutes in salted water, enough to cover them. Cook the remainder of the asparagus about twenty minutes in a quart of stock or water. Cut one onion into thin slices and fry in three tablespoons of butter ten minutes, being careful not to scorch it. Then add the asparagus that has been boiled in the stock, cook this five minutes, stirring constantly; then add one tablespoon of dissolved flour and cook five minutes longer. Turn this mixture into the boiling stock and boil twenty minutes. Rub through a sieve, add the cream and milk and the asparagus heads. If water is used in place of stock, use all cream.—Mrs. I. J. Stanley.

CREAM OF VEGETABLE SOUP.

For our soup we have quite a few leftovers. A spoonful of potatoes, a half cup of the different soups, a little cabbage, some gravy, put them all into a small saucepan. Any little left over meat can be used. Add two cups of hot water, a little onion juice and heat through; rub one teaspoon of butter with one teaspoon of flour until smooth and add to the soup. You can strain and mash through strainer and serve in cups, or leave all the vegetables in and add one teaspoon of chopped parsley and serve in plates.

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CREAM OF CARROT SOUP.

Four carrots or two cups cut carrots, two teaspoons salt, two cups of milk, one tablespoon butter, one tablespoon of finely cut onion, one tablespoon of flour, one tablespoon chopped parsley, one-fourth teaspoon of pepper.

Wash and scrape carrots, cut into pieces, put on in boiling water enough to cover, add one teaspoon of salt. Boil thirty or forty minutes, or until tender. Drain and mash through fine strainer. Have the milk in the top of double boiler and as soon as it boils add the carrot. Put the butter and onion into a frying pan, add the flour, stir until smooth, then add two cups of water in which the carrots were cooked; stir until smooth and creamy and add to the milk and carrot. Strain and add the balance of the salt, pepper and parsley. Cook three minutes.

Mrs. Laura Leist, Paris, Ill.

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FISH AND OYSTERS

*Lest Men suspect your tale untrue,
Keep probability in view.—John Gay.*

TO BAKE FISH.

Have the fish well washed, and if it is haddock, small cod or any small whole fish, the black skin on the inside can be removed by rubbing briskly with a cloth or small brush dipped in salt. Dry and lay either flat or fastened with thread or skewers in the form of the letter "S", in a well-greased baking pan, preferably one kept for the purpose; dredge with flour and put a little dripping or brown fat over the top. If the oven is very hot, cover the fish with a greased paper during the first part of the baking to prevent its becoming too brown. Baste frequently with the fat that is in the pan, adding more if needed. Unless the fish is well basted it is likely to be dry. Serve with a sauce or gravy.—Mrs. J. H. Stephenson, Danvers, Ill.

FINNAN HADDIE.

Break $1\frac{1}{2}$ lbs. of fish in large pieces and braise. If very salty soak in cold water for 2 hours.

After brazing, break into small pieces. Make a cream sauce and add the following:

Yolk of 1 egg,	A little grated cheese,
1 hard boiled egg,	A little paprika.

Chopped parsley. Cover the top with bread crumbs and cheese. Bake.—Mrs. Harry S. Haskins.

HOLLANDAISE SAUCE FOR BAKED FISH.

$\frac{1}{2}$ cup of butter,	Yolks of 2 eggs,
Juice of lemon,	7 saltspoons of cayenne pepper.
$\frac{1}{2}$ cup of boiling water,	

Rub the butter to a cream with a spoon add the yolks one at a time and beat well, then add lemon juice, salt and pepper. Place in a bowl in a pan of boiling water and stir rapidly until it thickens like boiled custard. Pour the sauce around fish.—Genieve Kullmer.

BAKED TUNA FISH.

1 lb. can tuna fish,	3 eggs,
$\frac{1}{2}$ cup soft bread crumbs,	2 teaspoon lemon juice,
1 tablespoon melted butter,	$\frac{1}{2}$ teaspoon salt.
$\frac{1}{8}$ teaspoon pepper,	

Chop fish fine, all egg yolks and seasoning, fold in egg whites beaten stiff. Bake in buttered tin for 35 minutes.—Mrs. Albert Van Horne.

BAKED SALMON.

1 can salmon,	1 tablespoon butter,
1 pint milk,	1 cup bread crumbs,
1 tablespoon flour,	Salt and pepper.

Bake fifteen minutes.—Mrs. Emilie Timken Murdock, Omaha, Neb.

TARTARRE SAUCE FOR FISH.

1 cup French dressing (without cream)	2 hard boiled eggs,
2 tablespoons parsley (finely chopped)	1 sour pickle,
	1 small white onion,
	Capers may be added.

Mrs. C. E. Beckwith.

SALMON OR TUNA FISH OMELET. (Original.)

A delicious breakfast course or meat course for a hurried luncheon.

To one-half pint can of salmon or tuna fish crushed to a smooth paste, add two well beaten eggs, stir to a consistency of smooth batter, season with salt and pepper and fry like an egg omelet. When browned, roll simulating a baked fish, place on a platter and garnish with butter sauce and slices of lemon.—Mrs. W. A. Hinckle.

SHATTUCK HALIBUT.

$1\frac{1}{2}$ lbs. sliced chicken halibut. Wipe with cold cloth and put in buttered baking pan, sprinkle with salt and pepper. Arrange on top $\frac{3}{4}$ inch slices cut from peeled medium sized tomatoes; then sprinkle with one-third cup of thin strips of green pepper cut lengthwise, from which seeds have been removed. Bake in hot oven 25 minutes, basting 4 times during the baking, using for the first basting one-third cup melted butter and afterwards the liquid in the pan. Garnish and serve.—Mrs. M. J. Grieves.

A NEW DISH ORIGINATED BY MILO PROCHAZKA. DEVILLED CRAB.

Take one pound of fresh crab meat, or one pound can of Japanese crab meat (at any grocers). Pull apart and take out the string. Chop medium, three hard boiled eggs, one-half small onion, one small green pepper, two pimentoes. Put three-fourths cup of butter in a pan. Add green peppers and onion and two tablespoons of flour; cook five minutes; then add crab meat, eggs and pimentoes, and a dash or two of tabasco sauce, salt and paprica. Cook fifteen to twenty minutes. Stir while cooking. You can serve in natural shells or on toast. Sprinkle top with cracker meal and butter and put in hot oven to warm through.

CURRIED CRAB.

Cut the crab meat into small pieces. Take butter the size of an egg, add a teaspoonful of chopped onion or shallot. Fry to a golden brown. Add a heaping teaspoonful of flour and a small teaspoonful of curry powder, stirring into the butter and onion until thoroughly mixed. Add the crab meat and simmer slowly for about five minutes. Serve with boiled rice.

Mrs. L. E. Sutherland.

OYSTER LOAF.

Take a five cent loaf of bread. Cut the top off like a slice of bread. With a sharp knife work loose the center, taking care to remove it whole. Now butter the inside of the loaf also the piece taken out and place in oven to toast a nice brown. Have ready 1 dozen oysters, rolled in egg and cracker crumbs and fried in butter. Take the bread from the oven, put in a layer of oysters, a layer of thinly sliced dill pickles, and the hearts of celery, cut in small pieces. Make alternate layers until you have filled the loaf, being sure to have oysters on top. Place top on loaf and it is ready to serve. Place on hot platter and serve the center of the bread as toast with the loaf. Cut as you would slice bread.—Sadie McBride.

ESCALLOPED OYSTERS.

Twenty-five oysters, two tablespoonfuls butter, two cups of bread crumbs, one cup milk, one-half teaspoonful salt, a dash of pepper.

Butter four individual baking dishes, cover the bottom with bread crumbs, lay in six oysters, dust with salt and pepper, and place a small piece of butter on each; cover with bread crumbs and one tablespoonful milk. Bake ten minutes in very hot oven.

ESCALLOPED OYSTERS.

2 cups of cracker crumbs,	1 cup of bread crumbs,
1 qt. of oysters,	2 tablespoons liquor or milk,
1 cup butter,	

Mix butter and crumbs together, butter pan, put a layer of crumbs, then a layer of oysters, pepper and salt, continue with alternate layers of each, having not more than 2 or 3 layers in pan, and having the buttered crumbs on top, bake one hour.—Mrs. F. Kullmer.

CREAMED OYSTERS.

Prepare 1 cup thick cream sauce. Pan 1 pint cleaned oysters; drain and add to sauce. Season with salt, pepper, pinch of mace, and few drops lemon juice.

WHITE SAUCE.

Blend two level tablespoons each of flour and butter, cook for a few minutes in a saucepan; gradually add one cup of milk. Cook for at least ten minutes, stirring constantly. Add seasoning of salt and paprika. If too thick use more milk. If sauce becomes lumpy when adding milk, remove from fire and beat vigorously.—Mrs. W. E. Shaw.

OYSTERS CODDLED IN RAMEQUINS.

From slices of bread half an inch thick, stamp out pieces of bread the size of the ramequins; toast and butter them and set one in each ramequin, above these dispose a layer of oysters, carefully washed and freed from bits of shell; sprinkle the oysters with salt and pepper, and pour over them two tablespoonfuls of cream sauce (see creamed oysters) made with milk or cream. Sprinkle the contents of each dish with two tablespoonfuls of cracker crumbs, mixed with butter. Cook in the oven (not in a dish of hot water), about eight minutes, or until the crumbs are well browned, and send at once to the table.

LOBSTER MEXICIANE.

Boil three lobsters, take out meat from tail and cut into pieces half an inch thick. Saute in pan of butter, add tomatoes, rice, red peppers and simmer about ten minutes. Serve in chafing dish after seasoning to taste. A quantity sufficient for three persons.

OYSTER FRICASSEE.

1 pint oysters,	$\frac{1}{4}$ teaspoon salt,
Milk or cream,	Paprika,
1½ tablespoons butter,	1 teaspoon chopped parsley,
1½ tablespoons flour,	1 egg yolk.

Prepare oysters as for stew. Remove oysters and to the liquid in which they were cooked, add enough milk or cream to make one cup of liquid. From this liquid make a white sauce, adding to it the egg, seasoning and oysters. Serve on toast.—Mrs. J. J. Goodrich.

OYSTER COCKTAIL.

In each individual glass mix thoroughly the following:	
½ teaspoon of lemon juice,	A pinch of salt, black and cayenne
3 drops of tobasco sauce,	pepper, also a little of the oyster
2 teaspoons of good tomato catsup,	liquor.

Half an hour before serving place 5 or 6 fresh oysters, Standard or Blue points, in each glass, mix and keep in a cool place until served. An addition of $\frac{1}{2}$ teaspoon of horse radish in each glass improves it very much.

Mrs. F. Kullmer.

OYSTER COCKTAIL.

Juice of 3 lemons,	$\frac{1}{2}$ glass horse radish,
$\frac{1}{2}$ bottle catsup,	1 teaspoon salt.
Pinch of pepper,	

An hour or so before serving wash and drain 1 qt. oysters, put in and set away in cool place. This can be varied to suit individual tastes.

Mrs. Walter Wyatt.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

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CRAB COCKTAIL.

Very appetizing first course.

1 lb. can crab meat, half as much celery hearts, cut small, 2 tablespoons boiled mayonnaise. Juice of one lemon and enough cocktail ketchup of any good brand to color a good pink and give a spicy taste. Serve in tall stemmed glasses, with spring parsley and warm wafers.

Mrs. C. E. Beckwith.

OYSTER COCKTAIL SAUCE.

1 tablespoon horseradish,	1 tablespoon Worcestershire sauce,
1 tablespoon tomato catsup,	2 tablespoons lemon juice,
$\frac{1}{2}$ teaspoon tobasco sauce,	$\frac{1}{2}$ teaspoon salt.

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MEATS

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—*Issac Walton.*

BEEF STEAK EN CASSEROLE.

Select a sirloin or tender-loin steak at least an inch thick; have ready cooked in browned stock until tender balls cut from carrots and turnips (half a dozen of each for each service), also two small onions for each service; for a steak weighing about two pounds, melt and brown three tablespoons butter; stir in it five tablespoons flour until the flour is well browned; then add a half teaspoon salt and one cup and a half of rich dark brown broth; stir the sauce constantly until it boils; then add the cooked vegetables and about a dozen canned mushrooms; let the whole stand over hot water while the steak is being cooked; also let a low uncovered casserole become thoroughly heated. Rub over the surface of a hot iron frying pan with a bit of suet, then lay in the steak; turn it every ten minutes at first, keeping the pan very hot; then let cook more slowly; put the steak in hot casserole, turn the vegetables and sauce over it and set the dish into a hot oven to stand about four minutes; sprinkle steak with a teaspoon or more of finely chopped parsley; serve at once.

Mrs. George Muselman, Marshall, Ill.

STEAK A LA CREOLE.

1 lb. round steak,	1 onion minced fine,
1 tablespoon butter,	2 medium sized green peppers
1 cup tomatoes,	chopped.

Brown steak in butter. Add tomatoes, onion and green pepper. Simmer 2 hours or until done, either in the oven or on top of stove. Garnish with parsley.—Mrs. Moorehead.

STEAK SMOTHERED IN ONIONS.

Slice onions thin and drop in cold water. Put steak in pan with a little suet. Skim out the onion and add to steak. Season with pepper and salt. When the juice of the onion has dried up and meat browned on one side, remove onion, turn steak, replace onion and fry until done, being careful not to burn.—Mrs. R. M. Wrigley.

BRAISED BEEF.

Get round steak about an inch and a half thick. Beat flour into it thoroughly, place in a greased frying pan and sear on both sides. Put into roaster surrounded with enough water to cover, $\frac{1}{2}$ cup each of diced celery, potatoes, carrots and onion to suit your taste. Season with salt and pepper and bake in a slow oven for from 2 to 3 hours, according to length of time it takes meat to become tender.—Mrs. G. W. Wray.

CANNELON OF BEEF.

One lb. round steak, ground, 1 egg, 1 teaspoon chopped parsley, 1 teaspoon lemon juice, 2 tablespoons bread crumbs, 1 tablespoon butter, salt, pepper, and celery salt. Roll into an oblong in oiled paper. Bake $\frac{3}{4}$ of an hour. Serve with brown sauce. Sauce: Brown a little onion in butter, thicken with flour, add beef stock, made from extract or juice in pan; season, add tomato juice if desired.—Mrs. Ruth Beach Howes.

SPANISH STEAK.

Get a round steak cut thick, season with salt and peper. Dredge with flour and pound flour in. Put small amount of fat in skillet and in it slice up an onion. Cook slightly and put into this pieces of steak cut as for serving. Brown on both sides. Put into baking pan; pour on fat in skillet; cover with tomatoes; season tomatoes. Bake $\frac{3}{4}$ of an hour, cover during first part of cooking.—Mabel V. Harper.

STUFFED STEAK.

1 large flank steak,	2 cups stock,
1 pint bread stuffing,	1 cup strained tomatoes,
1 small onion,	Salt and pepper.
Flour,	

Pound and score the steak, cover with the stuffing and roll, tie securely and place in a braising pan. Place in a hot oven, uncovered, and brown. Add the stock and cook until tender, basting often. When tender, add the strained tomatoes and the onion, chopped fine. Cook ten minutes longer. Remove from pan to a hot platter, thicken the sauce, if necessary, with flour. Strain over the steak and serve with boiled rice.

Mrs. Arthur Traeger.

ROUND STEAK.

Pound one cup of flour thoroughly into steak. Drop in pan with tablespoon of hot lard, fry on both sides, adding a little water from time to time until steak has cooked one hour.—Clara McBroom.

TENDERLOIN WITH OYSTERS.

Cut open the tenderloin and place row of oysters, in as dressing, salt and pepper. Pin up with toothpicks. Boil or bake. Excellent.

Mrs. Jessie Burroughs.

HUNGARIAN GOULASH.

Cut one pound of steak into cubes and add an equal quantity of thinly sliced onions. Put $\frac{1}{2}$ cup of butter into large sauce pan and when it bubbles put in meat and onions. Let brown slightly, then stew slowly until meat is tender. Add water if needed. One-half hour before it is done add salt, paprika and a little stewed tomato.—Mrs. R. M. Wrigley.

SWISS STEAK.

Get round steak 1 to $1\frac{1}{2}$ inches thick, pound cup of flour into it, then sear both sides, add one can of tomatoes and 2 large onions, 1 bay leaf, simmer for two or three hours.—Mrs. O. C. Parsons.

HAMBURGER.

1 heaping teaspoonful butter,	1 cupful water,
1 tablespoonful flour,	1 lb. hamburg steak.

Brown flour in butter, add water; after this has come to a boil, add meat, and season with salt, pepper, parsley, and a few herbs. Cook slowly half an hour; when done, place some nicely browned bread croutons on top.—Mrs. Emilie Timken Murdock, Omaha, Neb.

BEEF LOAF.

Grind 3 pounds of beef, $\frac{1}{4}$ pound of salt pork,	
2 eggs,	1 cup of cracker crumbs,
1 cup of cold water,	A pinch of salt, pepper and sage.

Bake $2\frac{1}{2}$ hours in a slow oven.—Mrs. L. W. Foster.

CREAMED HAMBURG STEAK.

Put one pound hamburger steak in a frying pan with one medium sized onion cut very fine; cover with one-half cup water; salt and pepper to taste, and let cook until water is boiled away; add one tablespoon butter, and brown; sprinkle one tablespoon flour over this, add one cup milk and stir until smooth; if served on toasted bread will make a nice breakfast dish.

Mrs. W. C. Tibbett.

BEEF LOAF.

$2\frac{1}{2}$ pounds chopped beef,	1 egg,
$\frac{1}{4}$ pound of chipped salt pork,	Salt and pepper,
$1\frac{1}{2}$ cups bread crumbs,	Juice of 1 lemon.

Add chopped onion or tomato if liked. Shape in loaf, cover with buttered crumbs and bake in pan with a very little water.

Mrs. W. C. Tobias.

MEAT LOAF WITH RICE, PEAS AND TOMATO SAUCE.

2 pounds veal from the shoulder, ground,	
$\frac{1}{4}$ pound fresh pork, ground,	*
$\frac{1}{2}$ teaspoonful celery salt or 2 tablespoonfuls finely cut fresh celery,	
1 cup bread crumbs,	
1 small onion cut very fine,	
1 teaspoonful salt, pepper to suit taste.	

Press into bread pan or any pan that will make nice looking mold. Bake in medium oven for one hour. Cook one cup rice. When ready to serve, mold rice over loaf until it is "iced" with rice as a cake with frosting. Arrange peas, heated and seasoned in border around loaf. Serve with rich, well seasoned tomato sauce.

A very pretty dish as well as good. Very nice served cold the next day.—Mrs. S. M. Miller.

LINDEN STEW.

$2\frac{1}{2}$ pounds round steak, one inch thick. Lay meat on steak board, sift flour over it on both sides, pounding it in until it will absorb no more flour. Brown in butter on both sides in pan, cover with boiling water and cook slowly 2 hours. Add 6 potatoes, half tablespoon salt, half teaspoon pepper when meat has cooked one hour. Add more water if necessary.

Mrs. W. E. Shaw.

SWISS STEW.

Round steak, $2\frac{1}{2}$ or 3 inches thick, salt, pepper, and flour it on both sides. Chop well and rub in more flour. Place meat in skillet of hot lard, sear it on both side, then cover with boiling water and boil until tender.

Mrs. W. D. Starnes.

BAKED BEEF.

Select a medium sized round steak about two inches thick. Pound it well and season, covering well with flour, and pound again. Place in baker with a little butter and brown on both sides. Add a pint of water; cover and bake for two hours.—Mrs. C. R. Brewer.

POT ROAST.

Place 2 tablespoons of butter and 2 of meat fryings or lard in round bottomed iron kettle, and set over fire. Let it get hot and put roast, which has been nicely washed, into it. Allow the meat to brown all over, turning it frequently. When browned sufficiently cover with boiling water, and as the water boils down add more. Keep covered and cook slowly until meat is done. Salt when meat begins to get tender.—Mrs. J. H. Riggs.

CHIP BEEF WITH CREAM DRESSING.

2 cups chip beef, 2 cups milk, 1 tablespoon flour, 2 tablespoons butter. Mix flour in the milk. When the meat and butter is thoroughly hot add milk. When this is boiling add as many eggs as you have persons to serve, being careful not to break the yolks of eggs. Add salt and pepper, and be very generous in measuring your butter.

VEAL LOAF.

2 lbs. of veal,	Pepper,
1 small tablespoon of salt,	2 eggs,
3 tablespoons of cream or milk, or enough to make loaf as soft as can be handled,	$\frac{1}{4}$ lb. of fresh pork, 6 small tablespoons of crackers, Butter the size of an egg, Sage.

Mix well together and form into a loaf. Bake $1\frac{1}{2}$ hours, basting with butter and water while baking.—Mrs. J. H. Riggs.

MEXICAN CHILLI.

1 can tomatoes,
3 good size onions,
2 good size slices bacon,
Spice to suit taste,

Garlic, 2 whole ones,
Hamburg and suet, 15 cents,
1 can kidney beans.

Mrs. Wilson.

SWEET BREADS WITH MUSHROOMS.

Cut 8 sweet breads into pieces about $\frac{1}{2}$ inch square, stew until tender. One can of mushrooms, sliced and stewed in the liquor about one hour. Then add to the sweet breads 1 cup sweet cream, season with salt and pepper and 1 tablespoon butter. Serve hot.

Mrs. R. L. Sleeth, Pittsburg, Pa.

VEAL OYSTERS.

Cut $1\frac{1}{2}$ lbs. veal cutlets into pieces the size of an oyster, season with 1 tablespoon salt, dust with flour, dip into beaten egg, roll in bread crumbs and fry light brown on both sides. Serve with lemon quarters.

Mrs. E. A. Garrett.

VEAL CUTLETS.

Have the butcher French the cutlets. Salt, pepper and flour the same and brown well in fryings, then place them in a roasting pan and dot over with butter each piece; add very little water, cover tightly and allow to steam in a slow oven until tender.—Mrs. Arthur Traeger.

ROLLED VEAL CHOP.

Buy the small rolled veal chops. Salt and dip each in beaten egg which has been seasoned with salt and pepper; then roll in fine bread crumbs. Melt lard in iron frying pan and place rolls in this. Let cook very slowly for one-half hour or more.—Miss June Daniels, Champaign, Ill.

VEAL BIRDS.

Cut round veal in 3 inch pieces. Pound flat and roll up, stuffing with bread dressing. Roll in egg and cracker crumbs. Bake, basting often to keep meat tender.—Mrs. R. M. Wrigley.

STUFFED VEAL (Spanish Style.)

Take a piece of very lean, solid veal. With a sharp knife make several large cuts in it, and in the cuts stuff thin pieces of raw ham. Put in a kettle, together with an onion, bay leaf, a pepper, several cloves and salt. Cover with water and let boil until tender. To be eaten hot, or sliced cold.—Mrs. Arthur Traeger.

VEAL CHOPS BAVARIAN.

Wipe six loin chops and put in a stew pan with one-half onion, eight slices carrot, two stalks celery, one-half teaspoon pepperonis, 4 cloves and 2 tablespoons butter. Cover with boiling water and cook slowly until tender. Drain, season with salt and pepper, dip in flour, egg and crumbs, fry in deep fat and drain on brown paper. Arrange on hot serving dish.

Mrs. J. J. Goodrich.

JELLIED VEAL.

Take 3 or 4 lbs. of knuckle and shank of veal, simmer until it will drop from bone in enough water to cover nicely. When done take meat from kettle and pick the meat from the bones and in to small pieces. Strain the water and return to kettle add the meat, and season with salt and pepper to taste, a little celery salt or other seasoning may be added as desired. Turn into moulds and let get cold, when it should slice nicely. In warm weather a little gelatine may be added if necessary.

Mrs. Jessie Burroughs.

SAUSAGE AND HOMINY DRESSING.

For medium sized turkey cut two loaves of bread in slices and toast; put in pan which will hold all the dressing and moisten with cold water. Fry $1\frac{1}{2}$ pounds of bulk sausage until brown and crisp, take up in chopping bowl. Turn 1 quart can of hominy which has been drained in the pan where sausage was fried; cover closely and brown, stirring occasionally; a pan cake turner is excellent for this purpose, as it will stick to the pan. Chop sausage medium fine, put in pan with toast. Take up hominy and treat in same manner. Season with a little chopped onion, if desired, sage salt and pepper. No butter is required with this dressing as the gravy from the sausage is sufficient, unless one likes a very rich dressing.

Mrs. W. K. James.

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VEAL POCKET.

Get a roast of veal, have butcher prepare for filling, wash and wipe the meat, season inside and outside with 1 tablespoon of salt, and $\frac{1}{2}$ tablespoon of pepper. Make a dressing as for chicken, stuff the breast and sew it up. Lay in roasting pan with slices of pork under it, spread over with butter and a few slices of pork on top.—Mrs. E. W. Oliver.

ROAST TURKEY AND GRAVY.

Wash and wipe dry. Do not salt. Fill with dressing. Put without water in double roaster. Do not baste. Keep fire enough to hear a gentle sizzle. Bake twenty minutes for each pound. About one and one-half hours before it is done pour over a gravy made of three large cups of boiling water, three tablespoons of flour, first mixed with small quantity of water and one-half cup of butter and salt to taste. This gives moisture to the turkey and delicious gravy rich and brown. Chicken is excellent baked in this way.—Mrs. H. M. Brown.

DUTCH DRESSING.

10 cents worth of hamberger with a little pork, 4 times as much dry bread. 4 big onions fried in meat fat, then mix well, add 1 well beaten egg, then pepper and salt and a little poultry dressing.

Mrs. J. B. Wolfenbarger.

CHICKEN CROQUETS.

2 cups cooked chicken,	$\frac{1}{4}$ teaspoon nutmeg,
Cook:	1 tablespoon butter,
1 cup cream or milk,	1 tablespoon finely chopped parsley,
2 tablespoons flour,	1 teaspoon salt,
1 teaspoon onion juice,	A little pepper.

Mix chicken to the thickening, form into shape, dip into cracker or bread crumbs then egg, then crumbs, cook in deep fat.—Annie B. Story.

FRIED CHICKEN.

Wash thoroughly in soda and water, cut in pieces and put on fire in kettle of cold water. Let boil slowly till nearly ready to separate from the bones, have salted to taste. Have skillet ready with plenty of hot butter and lard. Roll each piece of chicken in flour and fry to a nice brown. You can add flour and milk to the broth or add them to the fryings and have a fried gravy.—Mrs. W. N. McLaughlin.

CHICKEN PIE.

Boil 1 chicken and pick from bones, place in baking dish, pour over it the following mixture: 3 tablespoons melted butter, to which add 3 tablespoons flour, salt and pepper to taste, 3 cups of stock from chicken, 1 cup of sweet milk or cream, cook in double boiler until smooth; reserve some of this mixture for the gravy boat. Keep chicken warm while the following is prepared: 2 cups of flour, 1 teaspoon of salt, 2 teaspoons of baking powder, 2 tablespoons of butter, mix with flour, 1 egg beaten light, to which add one cup of sweet milk, mix with flour to make a stiff batter, and spread over the chicken. Bake to a light brown.—Mrs. Wm. Faber.

PRESSED CHICKEN.

Cook two chickens in boiling water until tender; remove skin and bones, season with salt and pepper. Put a layer of the meat in a mold, then a layer of boiled eggs, then another layer of meat and so on. To one quart of the liquid, add one small onion, chopped fine, and one tablespoon of dissolved gelatine. When cold, strain over the chicken and set in a cool place to harden.—Mrs. W. C. Tibbetts.

FRICASSEE CHICKEN.

Cut up the chicken, put in sauce pan, cover with boiling water, add a bay leaf, or sprig of parsley and a slice of onion. Let come to a decided boil, boil 5 minutes then let simmer until tender, make a sauce of 2 tablespoons flour, 2 of butter, 2 cups milk, 1 teaspoon salt, a little pepper, 1 tablespoon parsley.—Annie B. Story.

CHICKEN EN CASSEROLE.

Cook one large chicken, boiling down the broth until only about half a pint remains. Bone the chicken and place in casserole with a can of mushrooms, a can of peas, very small onion and two small or one large carrot (previously cooked). Over this pour white sauce made by slightly browning butter and some of the fat from chicken (about 3 or 4 tablespoons) When brown add 2 heaping tablespoons flour and the broth of the chicken and milk enough to make smooth thick sauce. Season well, pour over chicken and bake. When nearly ready to serve, brown bread crumbs in butter, cover top of casserole and return to oven for a few minutes.

Mrs. John Bossard, Peru, Ind.

CHICKEN A LA KING.

Cook about a four pound chicken until tender; remove meat from bones and cut into small pieces. Soak one-half pound sweet breads in cold water for one hour; put them in fresh salt water and let cook twenty minutes; drain and put under cold water; when cold remove bits of tissue, and cut into small pieces; add sweet breads with the chicken, and also one can peas, one can mushrooms, one can pimento, and one green sweet pepper cut into small pieces; add a big piece of butter to the chicken broth and thicken; mix with the above and serve on strips of toast; this will serve twelve people.

Mrs. M. J. Grieves.

LAMB CHOPS WITH ONION AND SOUR CREAM.

Put chops in hot greased pan that can be covered closely. Season chops and cover them with sliced onion. Over seasoned onions put one tablespoon of sour cream for each chop. Bake in oven $\frac{1}{2}$ to $\frac{3}{4}$ hour.

Mrs. W. E. Shaw.

LAMB SCALLOP.

- 1 cupful of cold lamp chopped fine.
- 1 cupful of stewed tomatoes.
- 1 cupful of fine bread crumbs.

Arrange all in layers in a buttered dish, having the crumbs at top and bottom, season with salt and pepper, put bits of butter on top and bake.

Mrs. George Fitch.

EGG AND BACON PIE.

Line a baking dish with a biscuit crust made as follows:

- | | |
|---------------------------------|-------------------------------|
| 1 cup of flour, | 2 teaspoons of baking powder, |
| $\frac{1}{2}$ teaspoon of salt, | 4 level teaspoons of butter. |
- Milk to make a soft dough.

Mix and sift dry ingredients, rub in butter until mixture looks like meal, add milk gradually. Roll to about $\frac{1}{4}$ inch thickness, and line dish.

Filling: Take thin slices of breakfast bacon or cured ham, remove rind and outer edge, roll up and cover the bottom of crust with this. Beat two eggs and add 2 cups of milk, salt and pepper, bake.

Taken from Grandmother's recipes of 1819.

Mrs. M. W. Whittington.

MINT JELL-O.

Dissolve one package of lemon Jell-O in 1 pt. boiling water. When it begins to thicken stir carefully into it a heaping teaspoonful of fresh mint leaves, picked into tiny bits. Set away to harden. Serve with lamb.

Mrs. W. S. Keyser, Bellaire, O.

SHUNKEN FLENKEN. (Ham Flakes.)

Take the contents of an eight ounce package of Egg Schnitzels "Those Good Noodles", drop them in two quarts of boiling water, which is seasoned with one heaping teaspoonful of salt. Boil in open kettle from 10 to 15 minutes; drain in colander, shaking the water out thoroughly, then place them in a deep baking dish in alternate layers by first making a layer of Egg Schnitzels; then a layer of boiled ham chopped fine and seasoned with onions and browned in butter, then make another layer of Egg Schnitzels and so on, having the top layer of Egg Schnitzels; beat one egg in one-half cup of milk and pour over this and then bake for one-half hour.—Mrs. B. C. Koch, Tremont, Ill.

HAM WITH MUSHROOM SAUCE.

Thick slice from the center of a ham.

Three cloves,

1 tablespoon sugar.

Cover with cold water and cook one hour. Pour off all broth except one cup full; roast the ham in the oven; pour over it a sauce made from the gravy in the pan and milk thickened with flour and one can of mushrooms with enough of the original broth to salt it sufficiently.

Mrs. W. A. Wittick.

BAKED HAM WITH APPLES.

Roast fresh ham in the usual way. Bake apples that have been cored and seasoned with sugar, butter and cinnamon. When done drop a big spoonful of meringue on each apple and put in a hot oven for a few minutes to brown. Arrange these as a garnish on the platter around the nicely browned roast. Browned sweet potatoes may also be arranged just inside the apples. Very simple, but so attractive.—Mrs. B. F. Houston.

BAKED HAM.

Wash and dry. Then make a thick paste of flour and water and spread all over the cut part of ham. Place in roasting pan with boiling water in hot oven. Let cook one hour, then decrease heat and cook until tender. If the bone is first removed it is easier to cut in nice slices. Some like cloves stuck in ham.—Mrs. W. N. McLaughlin.

BAKED HAM WITH POTATOES.

Place a cut of smoked ham about $2\frac{1}{2}$ inches thick in frying pan. brown slightly, then place in baking dish. Peel and slice six or seven Irish potatoes, and lay them on top of ham, salt and pepper, then cover with milk, cover tightly with lid and bake in slow oven one hour or more. Add more milk if it becomes dry. Serve with sprigs of parsley.

Mrs. J. M. Smithson.

BAKED PEORIA HAM CREVE COEUR STYLE

One of Milo Prochazka's Favorite dishes. (Original).

(By Peoria Ham is meant a Wilson Premium Ham.)

Boil a regular raw smoked ham, weighing from 14 to 16 pounds. When nearly done, cut off shank, pull off the skin. Rub a cupful of granulated sugar into the fat; put into the hot oven and bake a half hour.

HAM TIMBALES.

One cup milk. One cup bread crumbs. Stir over fire till a smooth paste. Add 1 cup chopped ham. 3 teaspoons butter, salt, pepper and beaten whites of 2 eggs. Fill buttered molds, cover with buttered paper, put in pan half covered with water. Bake till firm. Garnish with parsley and hard boiled eggs.—Mrs. Will Rose, Warren, O.

HAM LOAF.

$1\frac{1}{2}$ lbs. veal, chopped,

$\frac{1}{4}$ ham, chopped,

Less than $\frac{1}{2}$ cup cracker crumbs,

2 eggs well beaten,

4 tablespoonsful cream,

$\frac{1}{4}$ cup melted butter,

1 teaspoonful salt,

Plenty of pepper,

Bake $1\frac{1}{2}$ hours.

Mrs. Chas. Huff, Wabash, Ind.

DUMPLINGS FOR STEAK.

1 cup of flour,

Water to mix stiff.

1 level teaspoon of baking powder,

Fry steak until brown, add water to cover and put in dumplings.
Cook until done.—Mrs. R. E. Stowell.

LITTLE ITALY (Left Overs.)

Grind pieces of any cooked meats, line bottom of baking dish with layer of cooked rice, tomato, and meat, alternately, until dish is filled, season with salt and pepper and butter, and moisten with milk and bake $\frac{1}{2}$ hour.—Mrs. G. S. Muchmore.

MEAT PIE.

Cut two pounds of veal, fresh pork or beef into two inch squares. Brown in kettle with butter or any cooking fat. Add water enough to cover and cook until tender. Season with salt and pepper and thicken gravy with one tablespoon flour which has been blended with cold milk or water. If water has cooked away add enough so the meat is covered. Pour all into a baking dish and cover with crust made by mixing two level cups flour, two teaspoons baking powder, $\frac{1}{4}$ cup lard, $\frac{1}{2}$ teaspoon salt and enough milk to make soft dough. Roll a little more than $\frac{1}{4}$ inch thick. Cut hole in center for escape of steam. Bake about 20 minutes.

Mrs. W. C. Tobias.

JELLIED MEAT.

2 lbs. lean meat,

Ten cent piece lean pork,

1 soup bone,

Salt and pepper well.

Cook all together until very tender. Take from bone, grind coarsely. Let liquor cool and remove all grease. Repeat and pour over meat. Hard boiled eggs can be added.—Miss Oma Flora, Wabash, Indiana.

MEAT TIMBALS.

Equal quantities of left over ground meat and bread crumbs. Mix well together. Toss in greased muffin or timbal cups.

Blend one beaten egg with 1 cup of milk. Pour over meat just to cover. Bake in cups in pan of hot water until custard sets. Serve with meat sauce.—Mrs. R. M. Wrigley.

MEAT DIVINITY.

Make a white sauce by melting one tablespoon of butter and mixing with it a teaspoon of flour, add a cup of sweet milk, then the well beaten yolk of one egg. To this add 1 cup of bits of cold beef roast, season with salt and pepper and just before putting in a baking dish, stir in white of one egg beaten till stiff. Bake until brown.—Mrs. L. F. Myers.

BAKED HASH.

Put meat through chopper. Mix with equal parts of potato, add salt, pepper and enough milk to moisten well, not too stiff, put into baking dish, pour over the top 3 tablespoonsfuls of tomato catsup, cover top with bread crumbs and bake in oven.—Mrs. George Fitch.

DUMPLINGS.

1 cup flour, 1 teaspoonful baking powder, 1 teaspoonful butter cut up fine, $\frac{1}{2}$ cup sweet milk. Roll out and cut in strips.

Mrs. J. C. Poffenbarger.

NOODLES.

Beat 1 egg, add pinch of salt. Put $\frac{1}{2}$ teaspoon baking powder in a little flour. Sift in and then add more flour until dough is very stiff. Roll thin, cut and dry.—Mrs. R. E. Stowell.

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EGGS

The warmest hearted hen cannot lay a boiled egg.—The Foolish Almanack.

HARD AND SOFT BOILED EGGS.

To cook eggs so that they will be firm all the way through and yet not tough or indigestible, put them in a saucepan of boiling water, cover closely and place on a part of the stove where the water will remain very hot but not boil, and let stand for twenty minutes.

To cook eggs so that they will be soft, follow the above directions, but let the eggs remain only ten minutes.

BAKED EGGS.

Butter muffin tins and dust with bread crumbs. Break an egg in each, salt and pepper and sprinkle with crumbs which have been mixed with melted butter. Bake in hot oven until crumbs are brown.

Mrs. M. J. Grieves.

CREAMED EGGS.

Make white sauce, using 2 level tablespoons flour, an equal quantity of butter and 1 cup milk. Have ready about 6 hard cooked eggs. Into a buttered bake dish alternate layers of sliced egg, (with salt and pepper) and cream sauce. Cover with buttered bread crumbs and set in oven to brown.—Mrs. H. B. Huey, Gibson City, Ill.

EGG CUTLETS.

8 hard boiled eggs, minced,
1 heaping tablespoon minced parsley,
1 heaping teaspoon onion, salt and pepper to taste.

Make a thick sauce of 3 tablespoons of butter, 3 of flour and enough milk to make thick. Mix all with eggs, etc., and spread on platter to cool. When cool cut in squares, roll in egg and cracker crumbs and fry in deep fat. (Will serve 14).—Jenny Rough.

EGGS A LA CREOLE.

Boil hard as many eggs as there are persons to serve, when hard, shell and leaving them whole, roll in seasoned cracker crumbs, and fry golden brown in deep fat. Serve hot (individually) with a sauce made of a pint of tomatoes, 1 green pepper, and any scraps of pimentoes, chicken, bacon, mushrooms, and peas, and season to taste. This can be served as an entree or a luncheon dish.—Mrs. M. G. Newman.

SCRAMBLED EGGS.

Cut about a cupful of bread in small dice fry it in chafing dish in butter until brown, not too brown. Add six fresh eggs and scramble them soft or hard as you desire. Season with salt and pepper. Also small dice of ham or bacon can be fried with the bread.—Mrs. L. E. Sutherland.

JAPANESE EGGS.

Boil 6 eggs until hard. Boil 1 cup rice until tender; drain and dry, then turn into mound in center of platter. Remove shells from eggs, cut into halves and press whites down into rice. (This leaves yolks showing on white rice.) Pour over white sauce, to which has been added 1 teaspoon onion juice and 1 teaspoon Worcestershire sauce.

Mrs. Will Rose, Warren, Ohio.

EGG TIMBLES.

Beat 6 eggs thoroughly and add 8 teaspoons salt, $\frac{1}{2}$ teaspoon pepper, then stir $1\frac{1}{2}$ cups milk into the eggs. Do not beat, but stir well. Place in buttered ramekins and place in pan boiling water, the water should come about half way up on the cups. Bake in medium oven for 25 minutes. These served with crisp bacon and cream sauce make an appetizing dish for luncheon.—Mrs. M. J. Grieves.

CHEESE OMELET.

6 eggs,	2 heaping tablespoons flour,
2 heaping tablespoons butter,	2 cups milk,
2 heaping tablespoons grated cheese,	1 teaspoon salt.

Melt the butter, stir in flour and add milk slowly, stir until smooth and let come to a boil. Pour this over the beaten yolks of eggs and add cheese. Add whites of eggs, beaten very stiff. Mix well and pour in a buttered omelet pan. Bake 12 minutes.—Mrs. W. M. Cooley.

BAKED OMELET.

6 eggs,	1 tablespoon corn starch,
1 cup hot milk,	1 tablespoon butter,
3 tablespoons cold milk,	1 teaspoon salt.

Beat yolks of eggs and salt. Boil milk and slowly stir in corn starch which has been mixed with the cold milk. Add butter and beat. Stir this into the yolks and lightly fold in whites of eggs beaten stiff. Pour into a buttered pan and bake in slow oven 25 minutes.—Mrs. W. B. Reed.

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NUT
BREAD**

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an
Imitation**

BREAD

Here is bread, which strengthens man's heart.—Matthew Henry.

YEAST BREAD.

At night put 1 cake of yeast in $\frac{1}{2}$ cup of luke warm water, let soak for $\frac{1}{2}$ hour. In a gallon crock put 5 cups of flour, 2 teaspoons of salt, $\frac{1}{4}$ cup of sugar, 1 quart luke warm water, add the dissolved yeast. Beat until smooth. In the morning take 5 cups of flour, put 1 tablespoon of lard in sponge and pour on flour and knead. If not stiff enough add enough flour so dough won't stick to hands. Let raise about 3 hours. Make into loaves, let raise until twice their size and bake in a very moderate oven.

Mrs. Hugh Gibbs.

LIGHT BREAD WITHOUT POTATOES.

At noon the day before baking put $\frac{3}{4}$ cake of dry yeast to soak in one pint of warm water. In the evening mix with flour to medium stiff dough. Let set over night in a warm place. Early next morning add one pint of warm water, two tablespoons each of sugar and lard, and two teaspoons of salt. Mix in all the flour possible with spoon and let rise. Mix stiff and knead. Let rise again and make into loaves, let loaves rise and bake. If desired work down and let rise again before making into loaves. Less yeast may be used in hot weather with excellent results.

Mrs. J. R. Pfander.

LIGHT BREAD WITH POTATOES.

Make starter two days before baking as follows:

- | | |
|-----------------------------------|-----------------------------|
| 1 pt. of potato water, luke warm, | $\frac{1}{4}$ cup of sugar, |
| 1 medium sized potato, mashed, | 1 cake of dry yeast. |
| 1 scant tablespoon of salt, | |

Mix and put away in a cool place. When ready to bake add a qt. of warm water and all the above ingredients except the yeast. Let stand over night. Next morning take out one pint of this mixture and put away for next baking. Mix the remainder to a stiff dough, and knead. Let rise, work down, let rise and make into loaves. Let loaves rise to twice their size and bake. Add $\frac{1}{2}$ yeast cake to starter every fourth baking. Will make five 1 pound loaves.—Mrs. A. E. Giles.

SALT RISING BREAD.

$\frac{1}{2}$ cup corn meal, 6 tablespoons sweet milk, scald milk and pour over meal, stir well and keep warm over night. In morning prepare batter of 1 pt. warm water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon soda, thicken with flour. Into this pour meal and milk mixture and put in warm place to rise. Prepare 4 good sized potatoes. Cook soft and press through colander into 1 pint new sweet milk. Prepare the pan of flour, stir in milk and potato. Have this ready about the time sponge is light. Stir in the rising. Let stand until light, then knead into loaves.—Sadie R. McBride.

FRENCH ROLLS.

2 cups milk (scalded),	$\frac{1}{4}$ teaspoon salt,
$\frac{1}{4}$ cup butter,	1 cake compressed yeast,
$\frac{1}{4}$ cup sugar,	3 cups flour.

When light add one egg or yolks of two thoroughly beaten, and sufficient flour to knead. Let rise again and double its bulk and shape into Parker rolls. Let rise before baking. Place in a hot oven and bake 20 minutes.—Clara Hamer.

CINNAMON ROLL.

4 cups yeast,	$\frac{1}{4}$ teaspoon nutmeg,
$\frac{1}{2}$ cup butter,	1 package raisins,
Cinnamon,	Flour to make soft dough.
1 cup sugar,	

Mix yeast, nutmeg, flour and pinch of salt. Let rise to twice its bulk. Work down and roll out $\frac{3}{4}$ inch thick. Spread on butter, then sugar and sprinkle with cinnamon. Cover with raisins. Roll up and let rise to twice its bulk. Bake 45 minues.—Grace Straesser.

ROLLS.

1 tablespoon of sugar,	1 pt. of scalded milk,
7 cups of flour,	1 heaping teaspoon of salt,
2 tablespoons of butter,	1 cake of compressed yeast, dissolved in $\frac{1}{2}$ cup of warm water.

Add butter, sugar, salt to milk, let cool, add flour and yeast and mix with spoon, let rise twice, and work down each time, last time make into balls and bake in gem pans.—Mrs. R. B. Francis.

SWEET ROLLS.

Two eggs, $2\frac{1}{2}$ cups sugar, 1 tablespoon lard, 1 tablespoon butter, 1 qt. sweet milk, $\frac{1}{2}$ nutmeg, 1 cup yeast or 1 yeast cake dissolved, flour enough to make stiff batter. Set to rise. When light knead moderately stiff and let rise again. After it is light mold into small rolls, put in baking pan and let stand again until light. Then bake half an hour.

Mrs. James Huxtable.

POTATO ROLLS.

Boil and mash three medium sized potatoes, add:

1 cup hot scalded milk,	1 tablespoon lard,
1 teaspoon butter,	1 teaspoon salt.
1 tablespoon sugar,	

When cool enough add $\frac{1}{2}$ cake compressed yeast, dissolved, 2 well beaten eggs, flour enough for batter. If needed for six o'clock dinner set at 10 A. M. Let stand until noon, add flour to make a good dough, knead well and set to rise. About 4 o'clock roll out the dough, cut with small biscuit cutter, dip in melted butter, let rise until very light, bake quickly, ten minutes in oven.—Mrs. J. W. Byrne.

PENNY ROLLS.

2 cups warm water,	1 cup sugar,
2 large tablespoons lard,	2 eggs beaten separately,
1 yeast cake,	1 teaspoon salt.

Enough flour to make dough as stiff as light bread. Can keep for several days until one is ready to make into rolls. Let get very light before baking.—Mrs. J. M. Elliott.

RICH CORN BREAD.

1 cup yellow corn meal,	2 cups sour milk,
1 teaspoon molasses,	1 teaspoon baking soda stirred in
2 eggs, well beaten,	milk.

Grease pan on bottom and sides with heaping spoonful of lard. Set pan in oven until lard is melted and hot, then mix with dough. Bake in moderate oven 45 minutes.—Mrs. Harry C. Shane.

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CORN BREAD.

1 cup of flour,
2 tablespoons sugar,
1/2 teaspoon of salt,
1 egg,

1/2 cup of corn meal,
4 teaspoons baking powder,
1 cup of sweet milk,
1 tablespoon of melted lard.

Mrs. E. W. Bodine.

CORN MEAL GEMS.

1 cup flour,
1/4 cup sugar,
2 teaspoons baking powder,
Pinch of salt,

3/4 cup corn meal,
3/4 sweet milk,
1 egg,

Two tablespoons melted butter the last thing before baking. Bake in a slow oven.—Mrs. J. M. Elliott.

OATMEAL GEMS.

1 cup of sugar,
2 eggs,
2 cups of oatmeal,
1 cup of raisins,

2/3 cup of butter,
1/2 cup of sour milk,
1 teaspoon soda,
Bake in gem pans.

Mrs. A. C. Parr.

OATMEAL BREAD.

1 1/2 cups sour milk,
1 cup white flour,
1/2 teaspoon soda,

1 1/2 cups oatmeal,
2 teaspoons sugar,
1/2 teaspoon salt,

Bake in quick oven. To be eaten hot.—Mrs. Frank Caldwell.

DIXIE BISCUITS.

Put 2 pints milk on stove in double boiler, add 2 teaspoonsful of lard, 4 of butter and 4 of sugar, scald milk and when cool add the rest. Mix 1 cake yeast with a small portion of this, sift 5 cups flour with ingredients, mix smoothly, then add 2 eggs, unbeaten, and beat all together for 5 minutes. Set the sponge 5 hours. When light, put on board with as little flour as possible, cut out as biscuit about 1/2 inch thick, brush top with melted butter. Cut another out and put on top and brush with butter. Bake 20 minutes. This makes 40 biscuits.—Mrs. Harry C Shane.

BAKING POWDER BISCUIT.

2 cups flour,
 $\frac{3}{4}$ teaspoon salt,
 4 tablespoons fat,

4 teaspoons baking powder,
 1 scant cup of milk.

Work fat with dry ingredients with tip of fingers, cut the liquid in with knife working it into a ball. Work in enough liquid to make a soft dough. Flour baking board lightly, roll dough over it. Make into $\frac{1}{2}$ inch sheets with rolling pin. Cut in rounds. Bake 30 minutes.

Mrs. E. F. Washburn.

DREAM BISCUIT.

2 cups of flour, $\frac{1}{2}$ teaspoon of salt,
 4 teaspoons of baking powder, 2 tablespoons butter or lard,
 $\frac{3}{4}$ cup of milk.

Mix dry ingredients, add gradually the liquid.—Mrs. A. E. Severe.

GRAHAM MUFFINS.

1 cup of graham flour,	1 cup of flour,
$\frac{1}{4}$ cup of sugar,	1 teaspoon of salt,
1 cup of milk,	1 egg,
1 tablespoon of melted butter,	4 teaspoons baking powder.

Mix and sift dry ingredients, add milk gradually, egg well beaten, and melted butter. Bake in hot oven 25 minutes.—Stella Hunter, Peru, Ind.

BRAN MUFFINS.

Two cupfuls bran, 2 cups entire wheat flour, 2 cups milk, $1\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 egg beaten with $\frac{3}{4}$ cup sugar and 1 tablespoon butter. Fill enough gem tins to serve hot at one meal. Bake remainder in one loaf to serve cold.—Mrs. F. H. Putman.

DATE MUFFINS.

One-third cup butter and $\frac{1}{4}$ cup sugar creamed together.

2 cups flour,	$\frac{1}{2}$ teaspoon salt.
1 egg,	$\frac{1}{2}$ lb. dates seeded and cut in small pieces,
$\frac{3}{4}$ cup milk,	
2 teaspoons baking powder (rounded),	

Bake in muffin tins in moderate oven for 25 minutes.

Mrs. Harry S. Haskins.

CORN MEAL MUFFINS.

Sift together 3 times, 1 cup flour, 1 cup corn meal, 2 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar. Melt 1 tablespoon butter with 1 tablespoon lard, and add with 1 beaten egg and a cup of water to other ingredients. Beat very hard, put in gem pans and bake.

Mrs. C. W. Johnson.

MUFFINS.

Cream 2 tablespoons of sugar with 2 of butter. Add yolks of 2 eggs and 1 cup of milk, then 2 teaspoons baking powder sifted with a scant qt. of flour and $\frac{1}{2}$ teaspoon salt. Fold in the two stiffly beaten whites of eggs last. Batter must be very stiff, and pans hot.—Mrs. Alonzo Wookey.

NUT BREAD.

Three cups flour in which 3 teaspoons baking powder have been mixed	
$\frac{1}{2}$ cup sugar (granulated)	1 scant teaspoon salt,
1 egg,	1 cup chopped nuts,
1 cup sweet milk,	

Shape in two loaves and let stand 20 minutes before baking. (Very good.)—Mrs. C. A. Dille.

NUT BREAD.

(2 loaves)

4 cups flour,	1 cup English walnuts,
4 teaspoons baking powder,	1 egg well beaten,
A pinch of salt,	$1\frac{1}{4}$ cups milk.
$\frac{3}{4}$ cup of sugar,	

Bake in a slow oven. If desired, add 1 cup of raisins.

Mrs. Winslow Evans.

NUT BREAD.

Beat 1 egg very light, add $\frac{1}{2}$ cup sugar and beat, then add $\frac{1}{2}$ teaspoon of salt, 1 teacup milk, 4 scant cups of flour and 4 scant teaspoons of baking powder, 1 cup of nut meats, raise 20 minutes in pan in which you bake. Bake 1 hour in slow oven.—Mary S. Tolson.

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NUT BREAD.

One cup brown sugar, 2 eggs, 1 cup chopped nuts, 4 cups flour, 2 cups sweet milk, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Let rise $\frac{1}{2}$ hour. Bake $\frac{3}{4}$ hour.—Mrs. F. C. Stewart.

Bran Bread.

$1\frac{1}{2}$ cups sour milk,
2 cups bran flour,
 $\frac{1}{2}$ teaspoon soda,

$\frac{1}{2}$ cup molasses,
1 cup white flour,
1 level teaspoon salt,

Bake slowly $1\frac{1}{2}$ hours. This makes one loaf.—Mrs. Frank Caldwell.

Bran Bread.

2 cups bran flour,
1 cup white flour,
 $1\frac{1}{2}$ cups milk,
 $\frac{1}{2}$ cup molasses,

1 teaspoon soda,
1 teaspoon salt,
1 cup chopped raisins.

Bake in a loaf or in gem pans.—Dr. Babcock Meloy.

BELGIUM BREAD.

Stir together,
1 lb. powdered sugar,
5 eggs,
Add,
2 tablespoons cinnamon,
 $\frac{1}{2}$ teaspoon nutmeg,

1 oz. citron,
1 lb. flour with a pinch of soda,
 $\frac{1}{2}$ teaspoon cloves,
1 oz. candied orange peel,
 $\frac{1}{2}$ lb. sliced almonds,
(do not blanch).

Roll out $\frac{1}{4}$ inch, cut in oblong squares, let stand over night, beat up egg and spread on before putting in oven.—Clara Rose.

DATE BREAD.

One-half cup of sugar creamed with butter the size of an egg, 1 egg beaten separately, $1\frac{1}{2}$ cups of sour milk, 1 level teaspoon soda, 2 cups of graham flour, 2 cups of white flour, 1 teaspoon of baking powder, 2 tablespoons New Orleans molasses, 1 cup of chopped dates, 1 cup of chopped English walnuts. Bake in drip pan in a slow oven for about one hour.

Mrs. Wilson Oakford.



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RAISIN BREAD.

1 cake of compressed yeast,	1 cup of luke warm water,
1 cup of milk scalded and cooled,	1 teaspoon salt,
$\frac{3}{4}$ cup sugar,	6 cups of sifted flour,
4 tablespoons lard or butter,	1 cup of raisins.
(Half of each),	

Dissolve yeast and tablespoon of sugar in the water. Add the sugar, salt and lard in warm milk; when dissolved add enough the flour to make a sponge. When well risen (about 2 hours) add raisins and rest of flour. knead well, raise 2 hours more. Bake 40 minutes.—Mrs. C. E. Angier.

BROWN BREAD.

2 cups sour milk,	1 cup white flour,
1 cup molasses,	2 cups graham flour,
1 teaspoon salt,	1 cup raisins.
2 teaspoons soda,	

Bake $\frac{3}{4}$ hour in baking powder cans.—Mrs. E. J. Shafer.

BOSTON BROWN BREAD.

One cup New Orleans molasses, 1 cup sour milk, 1 cup corn meal, $1\frac{1}{2}$ cup graham flour, $1\frac{1}{2}$ cup white flour, 1 cup raisins, 2 level teaspoons soda, 2 level teaspoons salt, sweet milk to make stiff batter. Steam in three well buttered baking powder tins for $1\frac{1}{2}$ hours.—Mrs. A. Lines.

BROWN BREAD.

$\frac{1}{2}$ cup of molasses,	$\frac{1}{2}$ cup of sugar,
1 cup of sweet milk,	1 cup of sour milk,
1 teaspoonful soda,	1 teaspoonful baking powder,
1 cup raisins,	4 cups graham flour,
Pinch of salt,	

Steam three hours then bake 10 minutes.—Mrs. Alice Hancock.

GRAHAM GEMS.

1 egg,	1 cup sour milk,
$\frac{1}{2}$ teaspoon soda,	$\frac{1}{2}$ teaspoon salt,

Graham flour enough to make a soft dough, this will make eight gems. Do not have too stiff or they will crack.—Mrs. G. E. Wilde.

GRAHAM BREAD.

2 cups graham flour,	1 teaspoon salt,
1 tablespoon sugar,	2 teaspoons baking powder,
1 cup wheat flour,	1 well beaten egg.

Mix with sweet milk until it forms a soft batter, beat it well. Bake in hot oven 15 or 20 minutes.—Mrs. Van Patten.

FEDERAL BREAD.

(An old Ohio Recipe)

1 quart of flour,	Butter the size of an egg,
3 eggs,	$\frac{1}{2}$ cup of sugar,
3 teaspoonsful of baking powder,	Milk to make a cake batter.

This makes two good sized loaves, enough for six people. It should be served hot.—Mrs. George Fitch.

JOHNNY CAKE.

$\frac{1}{2}$ cup of sugar,	2 cups of flour and 1 of corn meal,
1 tablespoon butter and 1 of lard,	3 teaspoonsful of baking powder,
2 eggs,	A pinch of salt.
2 cups of milk,	

Mrs. H. L. Stuntz.

POP-OVERS. (For Breakfast.)

2 eggs, well beaten,	1 cup flour,
1 cup milk,	Salt to taste.
Beat together,	

Put $\frac{1}{2}$ teaspoon of butter in baking cups and melt. Then add one large spoonful of mixture and bake until they pop over, about 20 minutes.

Mrs. T. E. Hughes, Los Angeles, Calif.

PAN CAKES.

Yolks of 2 eggs,	1 teaspoon of sugar.
$\frac{1}{4}$ teaspoon salt,	

Beat the above well and add nearly a pt. of milk. 2 heaping teaspoons of baking powder in enough flour to make a medium batter. Butter size of a walnut, melted, pour this into batter and mold in whites of eggs well beaten. This batter thinned with milk for waffles, thickened with flour for muffins.—Mrs. C. H. Tanton.

BRAN PANCAKES.

Beat 1 egg with a heaping tablespoon sugar and a level teaspoon salt, add 1 cup sour milk into which has been stirred one level teaspoon soda, one rounded tablespoon butter, which has been softened so as to blend well. Mix 2 cups bran with one of flour. Add sufficient amount to make rather a stiff batter. Bake on an alluminum griddle without greasing and turn with spatula. To test heat of griddle, drop some batter on it, if it makes a gentle hissing sound it is hot enough and the heat should be instantly turned at least two-thirds off. Serve with syrup made of 1 cup sugar C. and one cup of granulated sugar.—Mrs. Chas. E. Hull.

WAFFLES.

Yolks of 3 eggs,	A little salt,
1 cup of milk,	2 cups of flour,
3 tablespoons of melted butter,	2 teaspoons of baking powder,
Beaten whites of 3 eggs,	

If this dough is too thick add a little more milk, the dough should be like pancake dough.—Isabel Kullmer.

WAFFLES.

1 qt. flour,	3 tablespoonsful melted butter,
1 teaspoonful salt,	1 qt. sour milk,
2 eggs, (whites beaten separately)	1 teaspoonful soda.

Mrs. J. C. Poffenbarger.

WAFFLES.

1 qt. of flour,	3 heaping teaspoons baking powder,
1 level teaspoon salt,	1 tablespoon of sugar,
Stir and sift together,	5 eggs well beaten.

Then add 1 pt. of sweet milk to eggs and mix gradually into flour. Add more milk if batter is too thick.—Mrs. L. W. Finch.

HASTY COFFEE CAKE.

One scant cup sugar, 1 egg, 2 teaspoons baking powder, pinch salt, $\frac{1}{2}$ cup sweet milk and same of water, $\frac{1}{2}$ tablespoon butter, $\frac{1}{2}$ tablespoon lard and flour enough to make like cake dough. Sprinkle cinnamon and sugar on top.—Mrs. C. W. Johnson.

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COFFEE CAKE WITH BAKING POWDER.

$\frac{2}{3}$ cups flour,	1 cup sugar,
1 cup milk,	1 tablespoon lard and butter,
3 teaspoons baking powder,	1 egg.

Sprinkle with sugar and cinnamon and bake in a quick oven.

Mrs. L. Foster.

SALLY LUNN.

One qt. sifted flour, 1 cup sweet milk, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 1 tablespoon butter, 2 eggs beaten separately. Bake in square pan for $\frac{1}{2}$ hour. Cut in squares with sharp knife, break open and butter, serve hot on folded napkin..

Misses S. and E. Benton.

COFFEE CAKE.

1 cup molasses,	1 lb. seeded raisins,
1 cup granulated sugar,	1 tablespoon cinnamon,
1 cup coffee,	1 teaspoon cloves,
$\frac{1}{2}$ cup butter,	3 even cups flour,
1 egg,	1 teaspoon soda in flour.

Mix thick batter, bake in two pie tins, slow oven. To be used as cake at lunch or reheated by steaming for dinner for desert, with following sauce. Sauce: $1\frac{1}{2}$ cups boiling water thickened with flour, 1 cup sugar, $\frac{1}{2}$ cup butter, creamed together. Seasoned with plenty of nutmeg. Pour thickened water into creamed butter and sugar stirring rapidly. Both cake and sauce will keep for days. Most useful recipe I have.—Mrs. A. R. Mills.

CINNAMON BUNS.

$\frac{1}{2}$ cup butter,	1 cup sugar,
2 eggs,	$\frac{1}{2}$ cup sweet milk,
2 cups flour,	1 teaspoon cinnamon,
$\frac{1}{2}$ teaspoon baking powder,	$\frac{3}{4}$ cup currants.

Cream butter and suger, add beaten yolks and $\frac{1}{2}$ of the milk; beat thoroughly; add remainder of milk and flour, and beat again. Add baking powder, cinnamon, fold in beaten white, and stir currants in lightly. Bake in gem pans in moderate oven. Spread with butter while hot; sift over with powdered sugar and cinnamon.—Mrs. G. M. Flenner.

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VEGETABLES

To every thing there is a season.—Old Testament.

POTATO POUFFERS.

1 pint of cold mashed potato, 1 egg,
1 cup of flour, 1 teaspoonful of baking powder.
Mold in small potato shaped croquettes and fry in deep fat.

Mrs. C. U. Collins.

POTATO DUMPLINGS.

Cook ten medium sized potatoes, not quite done, peel while warm, the day before wanted. Then grate, stir in yolks of six eggs, beaten, add four heaping spoonful of flour, salt to taste, and add the white of six eggs beaten stiff. If the potatoes are dry and mealy add a little milk. Slice white bread thin, cut in small squares, brown (light) with lard or butter in the oven, make a heaping plateful, cool and add to dough, shape into balls, using a little flour. Have water boiling and salt, cook a small one to see if it will hold up, if not add an egg. Cook fifteen minutes.

Mrs. N. J. Busch.

ESCALLOPED POTATOES.

Pare and slice very thin raw potatoes, put in a pudding dish, a layer of cracker crumbs and a layer of potatoes alternately, cracker crumbs on top. Put salt, pepper and butter in each layer to season, and cover with milk. Bake in a hot oven 1 hour.—Blanche Grady.

DELMONICO POTATOES.

5 cold potatoes, 1 tablespoon butter,
1 tablespoon flour, 1 cupful milk,
 $\frac{1}{2}$ teaspoon salt, Dust of pepper.
 $\frac{1}{2}$ cupful grated cheese,

Cut potatoes into fine dice. Make a white sauce from the butter, flour, milk and seasonings, boil until thickens. Pour over potatoes, sprinkle with grated cheese. Bake until light brown.—Mrs. Joseph Ogle.

BAKED POTATOES.

The Idaho Special baking potato is best to use, but any fine mealy potato will do. After scrubbing with brush and rinsing, roll in salt and bake in slow oven until tender.

The flavor is much improved and the potato is frosted white as snow, no extra salting at table will be necessary.—Mrs. C. E. Beckwith.

POTATOES IN HALF SHELL.

Bake medium sized potatoes in rather a slow oven, when done cut in halves (the long way), remove the inside carefully, so as not to tear the shells. Add to the potatoes salt and butter; mash well and add milk, beat until light. Refill shells, cover with grated cheese and put in the oven to brown.—Mrs. M. J. Grieves.

POTATOES AND BACON.

Make tunnel through potato with vegetable knife. Roll strip of bacon, rolling lean inside. Insert in potato. Put in pan without water. Bake $\frac{1}{2}$ to $\frac{3}{4}$ hours. Baste with fat in bottom.

POTATO PUFF.

Press boiled potatoes through vegetable press. For each cupful add 1 tablespoon of butter, $\frac{1}{4}$ cup of milk or cream, 1 egg, yolk and white beaten separately. Season with salt and pepper. Mix thoroughly, fold in beaten whites last. Bake in 1 dish, or individual dishes, long enough to cook the egg, and serve at once.—Mrs. Will Link.

SWEET POTATO CROQUETTES.

2 cups hot mashed potatoes,	1 egg,
2 tablespoons butter,	Hot milk,
$\frac{1}{2}$ teaspoon salt,	Pepper.

Add butter and seasoning to potatoes, mix well, then add beaten egg. If mixture is too dry, add hot milk to moisten. Shape into croquettes, dip in crumbs, egg and crumbs again. Fry in deep fat and drain.

Mrs. J. J. Goodrich.

SWEET POTATOES AU GRATIN.

Cut 5 medium sized boiled sweet potatoes into one-third inch slices. Put a layer in a buttered baking dish. Sprinkle with salt, pepper, and 3 tablespoons brown sugar. Dot over with 1 tablespoon butter. Repeat. Cover with buttered crumbs and bake until brown.—Mrs. Moorehead.

CANDIED SWEET POTATOES.

Peel and slice sweet potatoes as for frying. Put in a baking dish and half cover with water. Cook on top of stove five minutes, then cover potatoes with brown sugar and pieces of butter. Continue cooking on top of stove until almost done, then put in oven to finish.—Mabel V. Harper.

SWEET POTATOES AND BACON.

Boil potatoes until done. Remove skins and cut in half. Over each lay a thin slice of bacon. Put in oven until bacon is browned. Serve at once.—Mrs. R. M. Wrigley.

CAULIFLOWER WITH CHEESE.

Boil the cauliflower in salt water until tender. When cool cut into small pieces. Place a layer in baking pan, sprinkle with grated cheese and another layer of cauliflower and cover with cheese. Add a little milk and bake in oven.—Mrs. W. B. Short.

CREAMED CAULIFLOWER.

Take off outside leaves and cut into small pieces; stew in salted water for twenty minutes, to which has been added a dash of pepper and a tablespoonful of butter. Have ready a tablespoon of flour mixed with one cup of milk; pour over the cauliflower and let come to a boil. If cauliflower is not quite fresh, soak a while in cold water before cooking.

Mrs. W. C. Tibbets.

CREAM CABBAGE.

Beat together 2 egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup vinegar, butter size of an egg, salt and pepper. Put the mixture in a saucepan and stir until it boils. Pour over cabbage. Pound cabbage while hot.

Mrs. W. B. Elston.

ESCALLOPED CABBAGE.

$\frac{1}{2}$ medium head cabbage,	1 pint sweet milk,
2 level tablespoons flour,	$\frac{1}{2}$ teaspoon salt,
2 tablespoons butter,	Pepper.

Cut cabbage, not very fine, and boil in salted water for twenty minutes and then drain. Melt butter in pan; add flour, stir; add milk gradually; salt, pepper and cook until smooth. Put cabbage in buttered baking dish, mix sauce with it, cover with layer of buttered crumbs and bake fifteen minutes. For extra good, add four hard boiled eggs, chopped, to the sauce.—Mrs. Arthur Traeger.

BAKED BERMUDA ONION.

A favorite dish originated by Milo Prochazka, Mngr. of Creve Coeur Club.

Slice a large Bermuda onion into three or four slices one-half inch thick; dust with flour seasoned with salt and paprica; put into pan well buttered, bake in hot oven to a golden brown. Baste with butter.

ONION SOUFFLE.

Melt 1 tablespoon butter in saucepan. Add 1 teaspoon of flour, $\frac{1}{4}$ teaspoon salt, a dash of paprika. When smoothly mixed add one cup milk. Stir constantly until sauce boils, then add $\frac{1}{2}$ cup stale bread crumbs from center of loaf. 1 teaspoon of chopped parsley, 1 cup cold boiled onions, chopped fine, yolk of 1 egg, well beaten. Beat white of 2 eggs very stiff and fold into onion mixture. Bake in a buttered baking dish in moderate oven 15 minutes. Use meat sauce.—Mrs. T. E. Hughes, Los Angeles, Cal.

STUFFING FOR TOMATOES.

Melt a tablespoon of butter in a saucepan, add four sound peeled and finely chopped shaliots and while cooking mix well rather briskly for one minute. Add the scouped out tomato meat, 3 good sized finely chopped mushrooms, the meat of two raw sausages, half a bean of garlic finely chopped, one teaspoon chopped parsley and a teaspoon chopped chives. Season with half teaspoon salt, half salt spoon white pepper and two salt spoons of sugar. Mix all well while cooking for three minutes, then add three tablespoons of bread crumbs and one raw egg yolk. Mix thoroughly for two minutes, then place in a bowl to cool off. Stuff the tomatoes evenly with it.—Mrs. L. E. Sutherland.

STUFFED TOMATOES.

Wash and dry well six fine sound good sized tomatoes. Cut through the top of each without detaching so that it will serve as a cover. Scoup out the inside of each tomato with a vegetable scoop being careful not to cut the skin, then lay them on the plates. Season the interior with a half teaspoon salt and two salt spoons white pepper equally divided. Then fill each tomato with the tomato stuffing and close down the covers. Lightly butter a tin plate and lay them on it. Spread half teaspoonful melted butter on the top of each. Arrange them on a roasting tin and place them in a moderate oven to bake for 16 minutes.

SCALLOPED TOMATOES.

Place in a baking dish a layer of sliced tomatoes, a layer of bread crumbs, and a little pepper and salt. Continue until dish is full and bake in moderate oven.—Miss Lillie Harris, Henderson, Ky.

TOMATO AND RICE.

Boil two-thirds cup of rice in plenty of salted water until tender, drain, add just enough strained tomato, seasoned with salt, pepper and sugar, so as not to be stiff, stuff peppers and bake. If you have not peppers, put in baking dish and cover with buttered bread crumbs, bake until brown.

Mrs. C. H. Tanton.

CREAMED CARROTS.

Cube carrots, parboil in soda, then return to fire with enough water to cover well, cook until tender and water is reduced with bits of onion, or boiled ham left over, make white sauce, season with salt, pepper, sugar, paprika, lump butter, boil up once and serve. Delicious.

Mrs. C. E. Beckwith.

SPANISH RICE.

Boil rice. (Boil one quart of water, add 1 heaping cup of rice and boil 20 minutes.) Fry bacon and cut in small pieces while frying. Add one green pepper cut fine. Fry until pepper becomes dark. Add 1 can tomato soup and cook a few minutes. Add rice.—Elizabeth Rider.

BAKED RICE.

Boil rice until tender, not too soft, place in baking dish and pour over the juice of a can of tomatoes, salt and pepper, then on top lay slices of bacon, as many as it takes to cover dish, put in oven and bake until bacon is brown. Serve as a vegetable.—Mrs. Blanche Ottenheimer.

BEANS, BOSTON BAKED, REHEATED WITH BACON.

Have ready as many rounds of toast as individuals to serve. The toast may be made of any kind of bread preferred, with all crust removed. Put the beans in a guernsey covered bean pot, two or three tablespoonsful of boiling water, cover the dish closely and set into the oven to become very hot. In the meantime roll strips of thin bacon (one for each service) into a compact shape, pass a wooden toothpick through each to hold it in shape, put all in a frying basket, and let cook in deep fat about two minutes, or until crisp; drain carefully. Dip the edges of the slices of toast in boiling water, salted, and dispose on a hot dish; spread each slice with butter, dispose the beans on the slices, and a roll of bacon on each.

BAKED BEAN LOAF.

Cook to paste, 1 cup bread crumbs, $\frac{1}{2}$ cup tomatoes. Mix with 2 cups baked beans, 3 chopped pimentos. Season with pepper, 1 teaspoon salt, lemon rind (grated), and onion juice. Beat yolks of 2 eggs well, add to mixture and fold in beaten whites. Put in buttered tin, after molding, cook until firm. Serve with tomato sauce.—Mrs. Will Rose, Warren, O.

KIDNEY BEAN CHILLI.

One can beans, 1 pint canned tomatoes, 1 pimento, 1 large onion (ground), 2 tablespoons butter. Melt butter, put in onion and brown, then add tomato, pimento, salt and 2 tablespoons sugar. Mix 1 tablespoon flour with a little water and put into the above, then add beans after having rinsed them thoroughly. Cook gently about $\frac{3}{4}$ of an hour.

Mrs. C. W. Johnson.

EGG PLANT (Delicious.)

Cook egg plant, drain and mash, one egg beaten light, 1 tablespoon of flour, a little salt, mix, and fry by spoonful in hot grease.

Mrs. R. B. Francis.

CORN PUDDING.

Yolks of 2 eggs well beaten,	1 teaspoon salt,
1 tablespoon melted butter,	1 tablespoon sugar,
1 can corn,	2 tablespoons flour.

Thin with milk, add beaten whites of eggs and bake half hour in moderate oven.—Mrs. I. J. Stanley.

ESCALLOPED CORN.

1 can corn or 1 dozen ears,	1 teaspoon salt,
2 eggs,	Pepper.
1 cup milk,	

Separate eggs, beat yolks and add to corn, add salt, pepper and milk, then fold in whites of eggs, beaten stiff. Pour into greased baking dish, sprinkle with buttered bread crumbs and bake 1 hour for fresh corn and only thirty minutes for canned corn.—Mrs. Arthur Traeger.

CORN CROQUETTES.

1 can corn,	Butter the size of a walnut,
2 eggs,	Salt and pepper to taste.

Mix with cracker crumbs, make into small balls, roll in cracker crumbs, and fry in hot grease.—Mrs. W. C. Tibbetts.

CORN IN HUSKS.

Remove the husks, pull down remaining husks and take out silk. Tie husks around corn, put in cold water and heat until bubbles begin to rise. Cook four minutes. Drain and serve in husks. Salt water if desired.

Mrs. R. M. Wrigley

BAKED CELERY WITH CHEESE.

3 stalks celery,	$\frac{1}{2}$ cup grated cheese,
4 tablespoons butter,	$\frac{1}{4}$ teaspoon pepper,
4 tablespoons flour,	Bread crumbs,
$\frac{1}{2}$ teaspoon salt,	

Cut celery in one-inch pieces and cook in boiling salt water until tender; drain and reserve this stock; with it make a sauce using the butter and flour; add celery, cheese and seasoning; pour into buttered baking dish; cover with bread crumbs and bake until delicately browned.

Mrs. W. B. Reed.

BAKED BANANAS.

Mix together the following:

$\frac{1}{2}$ cup sugar,

$\frac{1}{2}$ teaspoon corn starch,

$\frac{1}{4}$ teaspoon salt,

Stir into this:

1 cup boiling water.

Add $\frac{1}{2}$ lemon cut into slices or the juice of $\frac{1}{2}$ lemon.

Butter baking dish, remove skins from 5 or 6 bananas. Cut in halves lengthwise, cut each half in two. Put layer in baking dish. Pour over a little sauce. Alternate layers and cover with buttered cracker crumbs. Bake 25 or 30 minutes until crumbs are brown. Serve with roast mutton or lamb as a vegetable.—Mrs. R. M. Wrigley.

STUFFED PEPPERS.

Remove seeds from as many sweet peppers as are desired. Make a filling of chopped cold meat, bread crumbs, tomatoes, and one small onion, moisten with warm water; season with salt and butter. Fill the peppers and place in a shallow pan with a little water. Bake in a moderate oven.

Mrs. C. R. Brewer.

TURNIP CUPS WITH PEAS.

Pare turnips the size you want for cups, hollow out the inside, being careful not to make the wall of cup too thin. Put on to cook in cold water, season with salt and sugar. When tender (not too tender) drain off water. Cream the peas and serve while hot in the cups.—Mrs. M. J. Grieves.

PHILADELPHIA PEPPER POT.

(Adapted from my Great Great Grandmother's Cook Book.)

Melt a tablespoon of butter in a sauce pan; add two green peppers chopped fine, two onions sliced thin, and two medium sized turnips cut in small cubes and stir until the butter is absorbed; add a pound of tripe cut into small cubes, and one-fourth cup of rice. Blanch the rice before adding to the other ingredients. Add two quarts of cold water, and a three pound chicken which has been cleaned and jointed. Let simmer at least three hours until the chicken is tender. Season with salt and a dash of celery salt. Add one cup of tomato puree about fifteen minutes before serving and let simmer gently. A three pound piece of veal may be substituted for the chicken. This is a fine dish for the fireless cooker, and makes nearly a meal of itself.

Mrs. M. L. Fuller.

PARSNIP FRITTERS.

Wash parsnips and cook until tender in boiling water. Drain, plunge into cold water and the skins will come off easily. Mash well, season with salt, pepper, and butter. Shape in small round cakes, saute in butter after rolling in flour.—Mrs. Morehead.

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ENTRÉES

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BANANA COMPOTE.

Boil together 1 cup sugar and two-thirds cup water for ten minutes. Add the grated rind and juice of half a lemon. When cold pour over sliced bananas. Sprinkle with finely chopped nuts and serve with whipped cream.—Mrs. Gloyd W. Wray.

TOAST WITH OLIVE OIL AND CHEESE.

Dip some toast in olive oil and arrange on a dish. Strew over some grated Parmesan cheese, pepper and lemon juice. Put them for a few minutes in an oven. Give just enough time for the cheese to melt, and serve as soon as they leave the oven.—Mrs. L. E. Sutherland.

FRUIT COCKTAIL.

Cut into small pieces and chill on ice:

2 oranges,	$\frac{1}{4}$ lb. candied cherries,
6 slices canned pineapple,	2 bananas,
$\frac{1}{2}$ cup each figs and dates,	
Sugar and lemon to taste.	Serve with wafers.—Mrs. Carrie F. Law.

ESCALLOPED MUSHROOMS AND PEANUTS.

1 cup stale bread crumbs,	$\frac{1}{2}$ cup melted butter,
1 cup chopped peanuts,	1 cup mushrooms,
$\frac{1}{2}$ teaspoon salt,	$\frac{1}{2}$ teaspoon pepper.

Drain and cut one cup of mushrooms into $\frac{1}{2}$ inch pieces. Make a rich cream sauce and pour over mushrooms. Take a baking dish, put in a layer of crumbs and peanuts, then the mushrooms, and so on until dish is filled, with crumbs and nuts on top; pour over the remainder of the sauce, and bake in hot oven until brown. Can be baked in individual dishes, too. Must be served hot. Fresh mushrooms should be parboiled very quickly in salted water.—Mrs. Arthur Traeger.

EGG SCHNITZELS AND CHEESE.

Take the contents of an eight ounce package of Egg Schnitzels "Those Good Noodles," drop them in two quarts of boiling water, which is seasoned with one heaping teaspoonful of salt; boil in open kettle from 10 to 15 minutes; drain in colander shaking the water out thoroughly. Put them in a buttered baking dish, grate over this two ounces of cream cheese, add a lump of butter the size of a walnut, pour over this a cup of milk and spread bread crumbs over same and then bake for 20 minutes.

Mrs. B. C. Koch, Tremont, Ill.

DRESSING.

2 tablespoons butter,	1 teaspoon tomato catsup,
2 tablespoons flour,	1 1/4 cups milk.
1 tablespoon chopped sour cucumber pickle,	Boil until thick.

Mrs. O. B. Edmonson.

BAKED APPLES.

1 1/2 cup sugar,	A little over 1 cup water.
30 red cinnamon drops,	

Cook to a thick syrup. Then pour over apples that have been cored and peeled, then cook on top of stove in a shallow pan. This is enough for 10 apples. "Fine."—Mrs. J. B. Wolfenbarger.

BAKED APPLES WITH OLD FASHIONED CINNAMON DROPS.

Take the Northern Spies, enough to fill dripping pan. Pare and core, filling with butter and sugar, 1/2 cupful cinnamon drops, 1 cupful sugar and water to make a syrup. The drops will dissolve, then pour mixture over apples in pan and bake in slow oven until candied. These are nice, also as a salad, serve on lettuce leaves with oil dressing mixed with whipped cream.—Mrs. C. E. Beckwith.

CRANBERRY SAUCE WITH NUTS.

Cook 1 qt. of cranberries in about 1/2 pt. of water, when done put through sieve, add 1 1/2 pt. of sugar, cook until jelled. Have one cup of English walnuts in mold, pour cranberries over and set in cool place until firm, cut in cubes and serve on lettuce leaf.—Emma E. Liston, Bradston, Ill.

CORN MEAL BALLS.

One pt. white corn meal, $\frac{1}{2}$ teaspoon of salt. Set meal in oven until hot, then pour on enough boiling water until you have a batter as soft as can be handled. Stir in 1 egg. Take a spoonful and roll into a round ball. Drop in hot lard and fry a light brown—Mrs. J. H. Riggs.

MACARONI WITH OYSTERS.

Break macaroni in inch pieces. Cook in boiling salt water twenty minutes, then drain. Butter the bottom of a baking dish, put in a layer of oysters, salt, pepper and butter, then a layer of macaroni. Continue with alternate layers until the dish is filled. Pour over all a white sauce made from one tablespoon flour mixed with one cup milk. Bake in a hot oven about thirty minutes.—Mrs. Wm. Heyl.

BAKED MACARONI (Original Recipe.)

Boil desired amount of macaroni in salt water until tender, then place a layer in baking dish, then a layer of stewed tomatoes, then a layer of fried hamburger with onions. Place in oven and bake about 15 or 20 minutes.—Mrs. Herbert G. Knopp..

SPAGHETTI WITH HAM AND CHEESE (Original.)

Boil desired amount of spaghetti in salted water. Place a layer in baking dish, then a very thin layer of grated cheese and ground boiled ham mixed. Alternate until dish is full, having cheese and ham on top. Make thin white sauce and pour over and bake.—Mrs. J. R. Pfander.

SPAGHETTI FOR LUNCHEON.

Put a package of spaghetti in a gallon of boiling water with a handful of salt. Cook about eighteen to twenty minutes, according to the brand. Place a small pot on the range with a spoonful of clarified butter. Drop in a clove of chopped garlic, half an onion and a piece of ham trimming. When brown put in one quart of tomatoes, salt and pepper and a bay leaf. Reduce to one-half. Drain the spaghetti and strain the tomato sauce over, and add a piece of table butter the size of a walnut and a pinch of nutmeg. Serve hot in the chafing dish with grated Parmesan cheese on the side. An addition of shredded smoked tongue, button mushrooms and rings of stoned olives, make a variety good for a change.

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TO COOK APPLES.

1 $\frac{1}{2}$ cup sugar,
1 $\frac{1}{2}$ cup water,

Let boil slowly while paring and coring ten apples. Place apples on end in liquor and let boil for 15 minutes. Carefully turn and boil 15 minutes. Fill cavity with nuts and serve with whipped cream.

Mrs. R. W. Patty.

BOILED APPLES.

Wash the desired number of apples and cut off stems, but do not core nor peel. Put them in kettle with plenty of boiling water and when partly done add sugar. Boil moderately until done. The apples will remain whole.—Ella Elizabeth Clark.

CHEESE STRAWS.

One cup flour in bread bowl, a little salt, a dash of cayenne pepper, 2 tablespoons of butter mixed in flour. Put on bread board and roll, toss together and roll again. Now add one-third pound of grated cheese, mix through the flour, add 3 tablespoons of cold water, roll out and cut in narrow strips and bake. Use pastry wheel to cut with.

Miss Laura Thompson.

DUTCH CREAM CHEESE.

Two brick blue label cream cheese, $\frac{1}{2}$ lb. butter, 1 teaspoon of capers, chopped, paprika to taste, juice one onion, a little pimento.

Mrs. J. J. Maister.

CHEESE SOUFFLE.

2 tablespoons butter,	Whites of 3 eggs,
$\frac{1}{2}$ cup milk,	2 tablespoons flour,
$\frac{1}{4}$ cup grated cheese (American)	$\frac{1}{2}$ teaspoon of salt,
Little cayenne pepper,	Yolks of 3 eggs.

Make a sauce of the butter, flour and milk, adding salt, cayenne and cheese. Remove from fire and add the yolks which have been beaten. Let mixture cool before folding in the whites beaten stiff. Pour into buttered baking dish. Bake twenty minutes in a slow oven. This makes a nice luncheon dish or can be served as a course for dinner if baked in ramequins.

Mrs. Clark Vance.

CHEESE BALLS.

Beat the yolks of the eggs. Add pepper and salt. Add grated cheese to form into balls. Drop in beaten whites of the eggs, then in bread crumbs. Fry in deep fat. 3 eggs serve ten.—Mrs. W. B. Reed.

AMBROSIA.

Six bananas, 3 oranges, peel and slice thin. 1 small pineapple, 1 package shredded cocoanut, 1 cup sugar. Arrange in a deep dish in layers, bananas, oranges, sugar, pineapple, and cocoanut until all is used. Have pineapple on top. Keep in ice box until ready to serve.—Sadie McBride.

FONDUE SAVARIN.

Fondue is a mixture of cheese, eggs, cream made into a light, creamy consistency as follows: place the yolks of eight eggs in a pan with half a pound of butter broken into bits and eight ounces of grated cheese; season with cayenne, salt and a little black pepper. Put on the fire in a double boiler, whisking with a wire spoon until it thickens. Serve on toasted bread.

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CHERRY SOUP.

One qt. of sour cherries, simmer slowly in 1 qt. of water until tender, then rub through a sieve and return to the fire. Sweeten with $\frac{1}{2}$ cup of sugar and when boiling thicken slightly with an even tablespoonful of corn starch rubbed to a paste with a little cold water. As soon as the soup looks clear take from the fire, add 1 teaspoonful of lemon juice, and put aside to cool. Serve in glasses or cups with cracked ice added just before it goes to the table.—Mrs. George Fitch.

PINEAPPLE FRITTERS.

Make batter with one egg beaten very light, $\frac{1}{2}$ cup milk, 1 teaspoon melted butter, 1 cup flour through which has been sifted 1 teaspoon baking powder and 1 teaspoon salt. Peel a small ripe pineapple, slice, and sprinkle with sugar. Let stand an hour before ready to make fritters. Drain the pineapple, dip each in batter, and fry in very hot lard. Sprinkle with powdered sugar and serve with piece of the pineapple.

Mrs. C. N. Newlin.

SALADS

*Oh, herbaceous treat! 'Twould tempt the dying anchorite to eat.—
Sydney Smith.*

POTATO SALAD.

Boil potatoes in skins. Do not peel until cold. Cut in dice. To every pint of potato add $\frac{1}{2}$ tablespoon chopped onion and $\frac{1}{2}$ teaspoon salt. Cover and allow to stand several hours. Make a dressing of 2 well beaten eggs, 1 teaspoon sugar, 2 teaspoons salt, 2 tablespoons flour, 2 teaspoons mixed mustard, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup vinegar. Mix dry ingredients, add egg slowly then milk and vinegar. Put in double boiler, when slightly heated add 2 tablespoons olive oil. Cook until it thickens. When cold add to your potato mixture and mix thoroughly. A little chopped green pepper, tomato, celery, pickle or a little grated cheese improves it.

Mrs. Gloyd W. Wray.

SALMON SALAD.

1 can salmon,	2 boiled eggs,
5 pickles sliced,	2 tablespoons cream.

Mix above and over mixture pour dressing made as follows:

Heat 1 tablespoon vinegar,	1 tablespoon sugar,
1 tablespoon prepared mustard,	1 tablespoon butter,

Mrs. A. R. McLaughlin.

SALMON AND RICE SALAD.

1 can salmon,	2 cups of boiled rice,
2 boiled eggs,	Dash of cayenne pepper,
2 tablespoons melted butter,	1 teaspoon parsley,
Salt and pepper,	Add eggs last.

Dressing for above:

1 teaspoon salt,	1 teaspoon of sugar,
1 teaspoon flour,	1 teaspoon mustard,
1 egg,	Cook in double boiler,
Butter, size of a walnut,	Thin with cream.

Mrs. Reese Williams, Twin Falls, Idaho.

VEAL SALAD.

1 cup chopped veal,	4 hard cooked eggs, chopped, 1 cup chopped celery,
Dressing for above:	
1 cup vinegar,	$\frac{1}{4}$ cup butter,
4 egg yolks, well beaten,	$\frac{1}{4}$ teaspoon salt,
1 teaspoon mustard,	3 tablespoons sugar.
1 tablespoon flour,	

Mix and cook until thick; add whipped cream if desired.

Mrs. H. B. Huey, Gibson City, Ill.

CHICKEN SALAD.

Cut cold boiled fowl in $\frac{1}{2}$ inch dice. For two cups of chicken, add $1\frac{1}{2}$ cups chopped celery and moisten with cream dressing or mayonnaise dressing. Mound on a lettuce leaf, cover with dressing and garnish with thin slices of pickles—Eva L. Straesser.

TUNA FISH SALAD.

In taste, delicious, in appearance, artistic, for buffet luncheon.

To one pint of Tuna fish, add one-half head of finely chopped cabbage, two bunches of shredded celery, three red pimientos, torn to bits and the small leaves of one head lettuce. Mix with mayonnaise dressing made billowy with whipped cream. Garnish with crisp lettuce leaves on which heap the salad, adding mounds of the whipped cream dressing sprinkled with paprica.—Mrs. W. A. Hinckle.

VEGETABLE SALAD.

1 teaspoon gelatine,	A few nuts,
1 tablespoon sugar,	6 tablespoons boiling water,
2 olives,	$\frac{1}{4}$ cup celery, cut in small cubes,
2 tablespoons cold water,	Pimento.
1 tablespoon lemon juice,	

Soak gelatine in cold water, add sugar, lemon juice and boiling water. When it begins to thicken add olives, sliced thin, celery, nuts and pimento, cut small. Mold in cups which have been chilled. Serve with salad dressing.—Miss Mary McIntyre.

CUCUMBER SALAD.

Place in a bowl a small piece of ice, over this pour 1 tablespoon of Worcester sauce. Stir into this a tablespoon olive oil and a teaspoon lemon juice. Stir until thick. Take out ice and serve over cold sliced cucumbers.

Mrs. E. A. Jonas, Henderson, Ky.

SWEET BREAD AND CUCUMBER SALAD.

Parboil a sweet bread, adding to water a bit of bay leaf, a slice of onion and a blade of mace. Cook and cut in small cubes. There should be $\frac{3}{4}$ cup. Add an equal amount of cucumber cubes or celery. Beat $\frac{1}{2}$ cup thick cream until stiff, add, $\frac{1}{4}$ tablespoon granulated gelatine soaked in $\frac{1}{2}$ tablespoon cold water and dissolved in $1\frac{1}{2}$ teaspoon boiling water. Then add $1\frac{1}{2}$ tablespoon vinegar. Add your sweet bread and cucumber, mix carefully, mold and chill. Arrange on lettuce and serve with mayonnaise.—Mrs. Gloyd W. Wray.

BEET AND CABBAGE SALAD.

$\frac{1}{2}$ head raw cabbage, Pepper and salt.
6 cold beets,

Shread cabbage, soak an hour in ice water, drain. Mix with beets cut in cubes. Sprinkle with salt, pepper and minced onion. Serve with French dressing.—Mrs. E. A. Garrett.

CABBAGE SLAW.

One-half cup each of sugar, vinegar, and sweet milk. Pour over finely chopped cabbage, previously seasoned with salt.—Mrs. J. F. Faber.

LETTUCE SALAD.

Arrange head lettuce leaves on salad plate. On these scatter cream cheese and celery which has been cut in small pieces, also small cubes of banana and a few seedless grapes. Over this serve a good salad dressing.

Mrs. M. J. Grieves.

MEAT RELISH.

Use canned pears. Roll the pears in finely chopped nuts. Place on lettuce leaves and cover with mayonnaise dressing.—Sadie R. McBride.

SALAD

$\frac{1}{2}$ package Gelatine No. 1,	1 teaspoon salt,
$\frac{1}{2}$ cup cold water,	1 green pepper (sweet),
1 pint boiling water,	1 red pepper (sweet),
Juice of one lemon,	1 boiled carrot,
Vinegar, (to taste),	1 can French peas,
$\frac{1}{2}$ cup sugar,	$\frac{1}{4}$ lb. blanched almonds.
2 cups celery,	

Soak Gelatine in cold water two minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients which have been diced. Turn into molds and chill. Serve with boiled dressing.—Mrs. Wm. W. Meeker.

EGG AND TOMATO JELLY SALAD.

Cook one pint of tomatoes, a bay leaf and onion chopped fine, and a stalk of celery for fifteen minutes; add one-fourth package gelatine previously soaked; strain and season highly, with salt, pepper, sugar, etc., chill four cups; press half a hard boiled egg dipped in liquid gelatine against the side of each cup; when set fill the cup with jelly; unmold on shredded lettuce and serve with mayonnaise.—Mrs. W. C. Tibbetts.

MOCK TOMATO SALAD.

Peel and core apples of uniform size. Put them in boiling water, to which has been added one cup of red peppermint drops. By the time the apples are tender, they will be the color of ripe tomatoes. Garnish with mayonnaise dressing, and serve on a bed of endive or watercress.

Mrs. J. W. Bryne.

BEAN SALAD.

1 can kidney beans,	1 cup chopped celery,
$\frac{1}{2}$ cup pickles chopped,	1 medium sized onion.

Serve with mayonnaise dressing.—Mrs. W. D. Starnes.

GREEN BEAN SALAD.

1 pt. cooked green stringless beans,	1 cup celery, cut.
1 cup onion chopped fine,	

Mix all together well with mayonnaise dressing. Serve on lettuce leaves.—Mrs. J. C. Wynd.

ASPARAGUS TIP SALAD.

Chop parsley, olives and green peppers and put over asparagus tips. Serve with mayonnaise.—Mrs. H. L. Clark.

FRUIT SALAD.

Slice 2 bananas, 1 orange, enough pineapple to make half a cup, and $\frac{1}{2}$ cup pitted cherries. Mix, lay on lettuce, and pour over French dressing. Just before serving sprinkle with grated cocoanut. Serve cold.

Lilah Stowers, Owensboro, Ky.

SALAD.

Place three lettuce leaves in a plate and on them lay a slice of canned pineapple, a half of a peach, and scatter nut meats over a mayonnaise dressing on the top. Add a spoonful of whipped cream.

Mrs. Winslow Evans.

MARSHMALLOW SALAD.

One-half pound white grapes seeded and cut. One-half pound marshmallows cut into quarters. One cup of nuts. One-half cup celery cut fine. Whipped cream with enough mayonnaise to make it tasty.

Mrs. A. E. Giles.

ORANGE SALAD.

Peel one orange and cut in strips, removing tissue. Place one-half orange on plate of garnish, scatter over this a few nuts cut in small pieces, then second layer of orange, a few more nuts and over all a good salad dressing.—Mrs. A. A. Harding.

PINEAPPLE SALAD.

1 can of sliced pineapple,	1 lb. of New York cheese,
$\frac{1}{2}$ can pimento (small size),	

Grind cheese and pimentoes together, mix and form in balls, place one cheese ball in center of each slice of pineapple, drop around the pineapple a spoonful of whipped cream to which salad dressing has been added, serve on lettuce leaves. This will serve 9 plates.

Mrs. G. S. Muchmore.

PEAR SALAD.

Drain canned pears, place $\frac{1}{2}$ of a pear on chilled lettuce with the hollow part of pear turned up. Fill the hollow with pecan meats. Drop a teaspoon of mayonnaise dressing. Cover all with whipped cream, place a cherry on top.—Mrs. W. B. Reed.

GRAPE FRUIT SALAD.

Two grape fruit broken in small pieces, 1 cup celery, $\frac{1}{2}$ cup English walnuts, mix with cream boiled dressing. After arranging on lettuce leaves, cover top with almonds, blanched and ground. Cream boiled dressing: Put 2 slightly beaten egg yolks in double boiler, add slowly 4 tablespoons hot vinegar, beating until thick, add 2 tablespoons butter, 1 teaspoon salt, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon mustard, a little paprika. When ready to serve add $\frac{3}{4}$ cup whipped cream.—Mrs. J. W. Byrne.

PRUNE AND PECAN SALAD.

Mix $\frac{1}{2}$ pound cooked prunes, cut lengthwise and $\frac{1}{4}$ pound pecans, seasoned with a dash of paprika and salt. Add 1 cup of whipped cream, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{4}$ teaspoon salt, 2 tablespoons lemon juice. Beat until firm. Mix with prunes and pecans, saving a few for top. Put a spoonful on lettuce leaves.—Mrs. H. L. Clark.

LEMON JELLY SALAD.

1 package Gelatine,	A little salt,
$\frac{1}{2}$ cup nuts,	2 cups or 1 pt. boiling water,
1 cup cold water,	$\frac{1}{2}$ cup lemon juice,
$\frac{3}{4}$ cup sugar,	2 slices pineapple cut in cubes,
2 oranges,	1 banana.
Coloring,	

Add fruit when the jelly is setting. Mold in small ramekins and serve on a lettuce leaf with salad dressing. Excellent.

Mrs. Wellington Housworth.

COTTAGE CHEESE AND PIMENTO SALAD.

Take 2 cups of cottage cheese, a small can of pimento, cut in small pieces and mix thoroughly. Then add mayonnaise dressing and mix thoroughly. Serve on lettuce leaf.—Mrs. C. L. Venard.

PIMENTO CHEESE SALAD.

Measure and have all ingredients ready for mixture before you start putting these together as you need to work fast. $\frac{1}{2}$ cup whipping cream, 1 tablespoon gelatine dissolved in 2 tablespoons boiling water, 1 tablespoon lemon juice, two-thirds cup grated cheese, one-third cup chopped pimentoes, $\frac{1}{2}$ cup blanched almonds. Stir cheese, pimento, and lemon juice. Add dissolved gelatine, fold in whipped cream. Stuff green peppers with the mixture. In serving place a large slice of pineapple on lettuce hearts. Slice peppers with very sharp knife and lay about pineapple. Serve with mayonnaise or whipped cream.—Mrs. F. H. Putnam.

PERFECTION SALAD.

1 envelope of gelatine,	$\frac{1}{2}$ cup pure fruit acid,
$\frac{1}{2}$ cup of cold water,	1 cup finely shredded cabbage,
1 teaspoon salt,	$\frac{1}{2}$ cup of sugar,
1 pint boiling water,	2 cups celery cut in small pieces,
1 cup of vinegar,	$\frac{1}{4}$ can sweet red pepper.

Soak the gelatine in cold water, add vinegar, pure fruit acid, dissolved in boiling water, sugar and salt. Add celery, cabbage and peppers.

Mrs. Winslow Evans.

ALMOND SALAD.

Chop and stone ten olives, add one-half cup blanched almonds chopped, also one-half cup tender celery cut fine; mix with salad dressing and serve on lettuce leaf.—Mrs. W. C. Tibbets.

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SALAD DRESSINGS

MAYONNAISE DRESSING. (Boiled.)

2 eggs,	1 heaping tablespoonful flour,
1 tablespoonful sugar,	Butter, size of egg,
1 small teaspoonful salt,	1 tablespoonful mustard (ground).
$\frac{1}{2}$ cup vinegar,	

Mix flour, sugar, salt and mustard in bowl. Add vinegar and eggs well beaten. Put butter and two-thirds cup boiling water in sauce pan. Pour above mixture in gradually and boil about six minutes. Stir constantly.—Mrs. T. G. Lowry.

MAYONNAISE DRESSING.

3 whole eggs, beaten light,	3 heaping teaspoons sugar,
1 rounded tablespoon dry mustard,	Two-thirds cup vinegar,
1 level tablespoon salt,	1 cup sour cream.
One-third cup water,	

Mix all together with a dover beater and cook in a double boiler until thick. This makes almost a quart and will keep indefinitely.—Mrs. Mayer.

MOCK MAYONNAISE SALAD DRESSING.

Mix thoroughly 1 teaspoon of salt, $\frac{1}{2}$ tablespoon of mustard, 3 tablespoons of sugar, 2 teaspoons flour, and add 4 egg yolks (2 whole eggs) well beaten. Heat 5 tablespoons butter and $\frac{3}{4}$ cup of cream, and add to the egg mixture slowly. Cook over hot water until thick, stirring constantly. Add $\frac{1}{4}$ cup of vinegar, slowly. Strain and chill, thin with cream.

Mrs. Tressa O'Hern.

FRENCH DRESSING FOR FRUIT SALAD.

Yolks two egg beaten in bowl (real cold.) Slowly beat in good fresh olive oil until very stiff, then gradually add salt to taste, dash of cayenne pepper, and juice of half lemon. Four tablespoons whipped cream makes it mild and delicate.—Mrs. C. E. Beckwith.

FRENCH DRESSING.

Salt, paprika, sugar, and dash of cayenne, 3 tablespoons of olive oil to one tablespoon vinegar.—Sadie McBride.

SALAD DRESSING FROM SOUR CREAM.

1 cup of sour cream,	4 eggs,
4 tablespoons of sugar,	2 level teaspoons ground mustard,
10 tablespoons vinegar,	Salt to taste.

Stir mustard into sugar, add the eggs well beaten and the sour cream, then the vinegar slowly, cook in double boiler until it thickens. Take from fire, add salt and strain. Keeps well.—Mrs. Jennie Adair Johnston.

SALAD DRESSING.

2 teaspoons of mustard,	12 teaspoons sugar,
4 teaspoons flour or corn starch,	2 teaspoons of salt.
$\frac{1}{2}$ teaspoon red pepper,	

Make paste with $\frac{1}{2}$ cup of water, add 5 eggs beaten well, 1 cup vinegar. Cook until thick. When needed add either sweet or sour milk or whipped cream.—Mrs. Harry C. Shane.

SALAD DRESSING.

Four eggs, beaten, pour in slowly, cup vinegar, two-thirds cup sugar, add 1 tablespoon flour, 1 teaspoon salt, pinch of red pepper, 1 teaspoon mustard, all mixed in sugar, add to eggs and vinegar, cook till thickens, add butter size of walnut and cream to thin.—Mrs. Walter Wyatt.

BOILED SALAD DRESSING.

1 teaspoon mustard,	4 tablespoons butter,
1 teaspoon salt or of celery salt,	1 cup milk,
Sprinkle of cayenne,	$\frac{1}{2}$ cup vinegar,
2 tablespoons flour,	2 egg yolks.
2 tablespoons sugar,	

Cream the dry ingredients and the butter, add egg yolks and milk, and cook until thick, stirring constantly. Add vinegar. Will keep well.

Flora C. Moore.

CREAM DRESSING FOR SLAW.

2 tablespoons whipped sweet cream, 4 tablespoons vinegar.
2 tablespoons sugar,

Beat well, pour over cabbage previously cut fine and seasoned with salt.—Mrs. W. C. Tibbetts.

BELGIUM DRESSING.

An original Dressing by Milo Prochazka.

1 tablespoon English mustard,	$\frac{1}{4}$ teaspoon paprika,
2 tablespoons of sugar,	$1\frac{1}{2}$ cup of 20% cream,
1 $\frac{1}{2}$ tablespoons of flour,	3 eggs well beaten,
5 tablespoons of melted butter,	$\frac{1}{4}$ cup Malt vinegar,
1 teaspoon of salt,	

Put all ingredients except the vinegar into a double boiler. After cooking starts add vinegar. Stir while cooking. When ready to use, thin with cream to suit.

CHIFFONADE DRESSING.

One hard boiled egg, yolk and white minced separately, $\frac{1}{2}$ cooked beet, $\frac{1}{2}$ tablespoon olives chopped fine, 2 tablespoons mayonnaise. Thin with tarragon vinegar, add salt, little sugar and a dash of cayenne. This is fine on head lettuce, with a few white cherries scattered over the lettuce.

Sadie McBride.

BOHEMIAN CHEESE DRESSING.

An original dish by Milo Prochazka.

$\frac{1}{2}$ pound Roquefort cheese,	$\frac{1}{2}$ cup malt vinegar,
$\frac{1}{2}$ cup water,	Juice of one lemon,
1 cup of good olive oil,	Season with salt and paprika.

Put all through a sieve, then pour into a bowl that has been rubbed with garlic. Good cream, substituted for the olive oil, will make a good dressing.

THOUSAND ISLAND DRESSING.

Two tablespoons mayonnaise, 2 tablespoons chille sauce, $\frac{1}{2}$ red pimento, $\frac{1}{2}$ green pepper, $\frac{1}{2}$ tablespoon olives. All chopped fine. Mix well and dress with a good French dressing.—Sadie McBride.

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CAKES

Whatsoever thy hand findeth to do, do it with thy might.—Bible.

“WHITE CAKE.”

$\frac{1}{2}$ cup butter, (scant),	2 teaspoons baking powder,
$1\frac{1}{2}$ cups sugar, (sifted),	Whites of four eggs,
1 cup cold water,	Flavor.
3 cups flour,	

Mrs. L. E. Graham.

WHITE CAKE.

Put the whites of two eggs into a cup, add enough soft butter to make the cup half full, and fill with sweet milk. Turn this into mixing bowl, where you have already placed one cupful of sugar, 2 cupsful of flour, $1\frac{1}{2}$ teaspoons baking powder and $1\frac{1}{2}$ teaspoons lemon extract. Stir and beat for five minutes. Add enough milk to make proper consistency. Bake in quick oven.—Blanche Grady.

ANGEL FOOD CAKE.

Whites of 10 eggs,	1 teaspoon cream tartar,
$1\frac{1}{2}$ cups sugar, sifted 6 or 8 times,	1 teaspoon vanilla,
1 cup flour, sifted 6 or 8 times,	Candied cherries.

Beat whites of eggs to a foam, add cream of tartar and beat to a stiff froth. Fold in gradually the sugar and flour, lastly the vanilla and candied cherries cut in small pieces and dredged lightly with flour. Bake about 45 minutes in unbuttered pan in a moderately slow oven. If cake browns on top of pan, throw open the oven door for a few seconds. When baked remove from oven, invert pan and let hang for half an hour.

FROSTING.

Boil 2 cups of sugar and $\frac{1}{2}$ cup of water until it will form a soft ball when tried in cold water. Have the whites of 2 eggs, beaten in a bowl and add gradually the syrup, beating constantly until of the right consistency to spread. When icing is cool, spread a thin layer of bitter chocolate, which has been melted, over the entire cake.—Ethel G. Hatfield.

ANGEL FOOD.

Whites of 8 large or 9 small eggs, 1 cup of flour, $1\frac{1}{4}$ cup of granulated sugar, scant $\frac{1}{2}$ teaspoon cream tartar, pinch of salt in eggs before whipping, flavor to taste. Sift sugar twice, sift flour 4 or 5 times. Whip eggs to a foam, add cream tartar, whip until very stiff, add sugar and beat in (always using a spoon to mix cake with) then the flavor, beat in, then flour, fold it lightly through. Bake at once in a moderate oven from 20 to 40 minutes.—Mrs. Joseph Ogle.

ANGEL FOOD CAKE.

1 large cup sugar,	1 large cup flour,
Whites 13 eggs,	$\frac{1}{4}$ teaspoonful cream of tartar.
Pinch salt,	

Beat whites of eggs and when frothy add cream of tartar. Beat very stiff. Sift flour and sugar several times. Add sugar gradually to eggs and fold flour in lightly.—Mrs. C. V. Engstrom.

MOCK ANGEL FOOD.

1 cup boiled milk,	3 teaspoons baking powder,
1 cup flour,	Pinch salt.
1 cup sugar,	

Sift flour, sugar, baking powder and salt together three times, then add the boiled milk, and the beaten whites of two eggs; use no flavoring. Bake in a loaf or in layer tins.—Mrs. Wm. B. Murray.

SUNSHINE CAKE. (Very Fine.)

Boil $1\frac{1}{4}$ cups granulated sugar and $\frac{1}{2}$ cup water until it threads. While hot add slowly to the beaten whites of 6 eggs into which 1 level teaspoon of cream of tartar has been added. Then add beaten yolks of 6 eggs, 1 teaspoon vanilla, lastly fold in 1 cup sifted flour. Put in angle food pan and bake 1 hour. Test, if done, invert pan and allow to cool before removing from pan.—Mrs. J. A. Plumer, Trivoli, Ill.

CREAM SPONGE CAKE.

Break 2 eggs into a cup, fill the cup with sour cream, add 1 cup sugar, 1 teaspoon cream tartar, 1 cup flour, $\frac{1}{2}$ teaspoon soda. Salt and flavor. Mrs. J. A. Munson, Morris, Ill.



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The excellence of a cake depends upon its lightness, texture, color and taste.

Cake is made light by the enlargement of the cells in the cake batter and this is accomplished in two ways. First, by the expansion of air when heated during baking. The cool air in the batter is enclosed by the beating of the batter, or the eggs. The expanding of the enclosed air bubbles puffs up and expands the batter: the heat also bakes the cake, making the walls of the cells rigid, so that they retain the structure of a sponge.

The other method of enlarging the cells of the cake batter is by the evolution of carbon dioxide, a harmless gas which fills the cells and expands when heated during the baking of the cake. Carbon dioxide is the gas in the bubbles given off by baking powder when it is wet and heated. The action of cream of tartar on soda also gives off carbon dioxide.

This lightness of a cake is greatly affected by the kind of flour used. Flour not made expressly for use in cake baking is rich in gluten, an excellent quality for bread, but detrimental for cake baking. Gluten is a tough, rubbery substance that makes difficult the expansion of the cake batter, because the heated air, or evolved gas bubbles, are not active enough to overcome this strong rubbery gluten. This prevents the cake having a fine grained texture, that is fluffy and light.

Flour with a yellowish or grayish color does not give that beautiful and creamy white color that goes far towards making a cake more palatable. Bread flours have this fault.

The delicacy of taste and flavor is an extremely important factor, for the dainty quality of a cake must not be dominated by the use of a strong and coarse flour.

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SUNSHINE CAKE.

1 cup granulated sugar,	Pinch of salt,
Whites of 7 eggs,	1 cup cake flour,
Yolks of 5 eggs,	$\frac{1}{4}$ teaspoon cream of tartar.

Sift sugar and flour each 5 times. Beat the whites of eggs partly stiff and add cream of tartar. Beat them until stiff. Add sugar slowly, then the beaten yolks. Beat this all well and then add flour and flavoring. Bake 35 or 40 minutes in a very slow oven. Do not grease pan.

Mrs. R. A. Hanna.

KENTUCKY SPONGE CAKE ROLL.

4 eggs,	1 teacup sugar,
1 teacup flour,	1 teaspoon cream tartar, mixed in
$\frac{1}{2}$ teaspoon soda, mixed in little	flour,
water,	

Bake quickly in pan, turn out on wet towel, put on any dressing and roll up. Serve with cream or sauce.—Mrs. Harry C. Shane.

SPONGE CAKE.

One cup sugar, 4 eggs, 3 tablespoons cold water, $1\frac{1}{2}$ tablespoon corn starch, $1\frac{1}{2}$ teaspoon baking powder. Put baking powder and corn starch in cup, fill with flour, sift 3 times together. Take sugar, yolks of eggs and cream well. Add water and flour, mixing thoroughly. Last put in whites of eggs beaten lightly. Bake in slow oven.—Mrs. W. B. Elston.

CREAM SPONGE CAKE.

Two eggs beaten together in a tea cup, fill it with thick sweet cream. 1 cup white sugar, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 cup of flour. Flavor to taste and bake in long tin.—Lucie W. Armstrong.

WHITE CAKE.

1 $\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ cup butter,
1 cup milk, sweet,	2 cups flour sifted twice with,
2 teaspoons baking powder, whites of 4 eggs beaten, and added last	flavoring.—Mrs. Frank Caldwell.

GOLD CAKE.

1 scant cup of butter,	1 cup milk,
4 cups flour,	3 teaspoons baking powder,
1 teaspoon vanilla,	2½ cups flour,
Yolks of 8 eggs,	White of 1 egg.

Cream sugar and butter, then add 1 cup of flour, then alternately add 1½ cups of flour and milk. Then the beaten yolks, last half cup of flour with baking powder, and last fold in the beaten whites. Bake 45 minutes in a moderate oven.—Mrs. P. R. McComas.

CHOCOLATE NUT CAKE.

1 cup powdered sugar,	2 eggs,
1 teaspoon vanilla,	¾ cup pastry flour.
1 cup English walnuts,	

Melt ½ cup butter and 2 squares chocolate together and mix with other ingredients. Bake ½ hour in shallow pan. While warm cut in squares with a sharp knife.—Mrs. C. E. Nixon.

CHOCOLATE CAKE.

2½ cups sugar,	1 cup butter,
1 cup sour milk,	4 eggs,
1 teaspoon soda,	3 teaspoons vanilla.
One-third box of cocoa.	

Melt cocoa by adding a little water, over the fire. 2½ cups flour. Mix yolks of eggs, butter and sugar, beat thoroughly. Then add milk, flour and cocoa and last, beaten whites of eggs and vanilla. Make 2 layers and put together with vanilla icing. Excellent.

Mrs. Wellington Housworth.

DEVIL'S FOOD CAKE.

1 cup of sugar,	½ cup of butter,
2 eggs,	1 cup of milk,
½ teaspoon baking soda,	½ cup of grated chocolate,
2 cups of flour,	1 teaspoon of baking powder.

Cream butter and sugar, add beaten yolks of eggs, add soda dissolved in milk, melt chocolate with hot water, add flour with baking powder, beat well, lastly adding whites of eggs well beaten.—Mrs. John Hausam.

DEVIL'S FOOD CAKE.

Three-fourths cup grated chocolate, yolk 1 egg, $\frac{1}{2}$ cup sweet milk. Mix these together and set in basin of hot water to boil. Let boil but not get too stiff. When cool add $\frac{1}{2}$ cup sweet milk, 1 cup sugar, 1 flat teaspoon soda, 1 rounding cup flour, and a teaspoon vanilla. Beat and bake slowly.

ICING.

One cup sugar, $\frac{1}{4}$ cup water. Let boil until it threads and add white of egg, beaten stiff. Beat until creamy. A little vinegar or tartaric acid keeps it from hardening.—Mrs. Chas. Todhunter.

DEVIL'S FOOD CAKE.

Part one: $\frac{1}{2}$ cup sweet milk, yolk of one egg, 2 squares bitter chocolate. Cook while hot, add tablespoon butter. Part two: 1 cup sugar, $\frac{1}{2}$ cup sour milk, teaspoonful baking soda scant, 1 egg, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, add dark part and beat well. Filling:—1 cup of seeded raisins, chopped fine, 1 cup water, two-thirds cup sugar, add the yolk of 1 egg, beaten, boil until thickens and flavor with lemon.

Mrs. Chas. Gerber.

BLACK CHOCOLATE CAKE.

1 cup of sweet milk,	1 cup of granulated sugar,
1 cup of grated chocolate,	Yolk of two eggs.

Boil together, stirring all the time until thick, set aside to cool. Cream 1 cup of butter, 1 cup of granulated sugar, yolks of two eggs, 1 cup of sweet milk, 3 cups flour, beat well, add beaten whites of 2 eggs, 1 teaspoon soda dissolved in boiling water, flavor with vanilla and put together with white icing.—Mrs. W. D. Starnes.

COCOA CAKE.

$\frac{1}{2}$ cup of butter,	1 cup of sugar,
3 eggs,	$\frac{1}{2}$ cup of water,
$1\frac{1}{2}$ cups of flour,	$\frac{1}{4}$ cup of cocoa,
3 teaspoons of baking powder,	1 teaspoon of cinnamon.
1 teaspoon of vanilla,	

Cream butter and sugar, beat eggs separately, add to butter and sugar, put flour, baking powder, cocoa and spice through sieve, add all other ingredients, beat to a smooth paste.—Mrs. Wm. Ashford.

SPICE CAKE.

$\frac{3}{4}$ cup butter,	1 teaspoon cloves,
1 cup sugar,	$\frac{1}{2}$ teaspoon allspice,
2 eggs,	$\frac{1}{2}$ teaspoon nutmeg,
1 cup sour milk,	1 cup dredged raisins,
1 teaspoon soda,	$1\frac{1}{2}$ to 2 cups flour.
1 teaspoon cinnamon,	

Bake in a loaf.—Mrs. J. S. Miller.

SPICE CAKE.

Two cups of brown sugar and $\frac{1}{2}$ cup of butter creamed, 1 cup of sour milk and $\frac{1}{2}$ teaspoon of soda, yolks of 2 eggs and white of one egg, 1 teaspoon of cinnamon, 1 teaspoon of cloves, $\frac{1}{2}$ teaspoon of grated nutmeg, 2 and two-thirds cups flour, $\frac{1}{2}$ teaspoon of baking powder. Use extra white for frosting.—Mrs. Vallie Hall.

APPLE SAUCE CAKE.

Make 2 cups of apple sauce, mix $1\frac{1}{2}$ cups of sugar with 1 cup shortening (one-half butter and one-half lard). Pour into this mixture the hot apple sauce, add $3\frac{1}{2}$ level teaspoons soda, and stir thoroughly. 3 cups of flour, sifted, 1 teaspoon of mapeline, 1 teaspoon cinnamon, pinch of salt, mix thoroughly then add 1 cup of raisins and currants that have been sprinkled with flour. Bake from $1\frac{1}{4}$ to $1\frac{1}{2}$ hours in a slow oven.

Mrs. Harriet Houston.

APPLE SAUCE CAKE.

2 cups brown sugar,	3 teaspoons soda in hot apple sauce,
Two-thirds cup butter,	1 teaspoon cloves,
1 cup raisins,	1 teaspoon ginger, cinnamon,
4 cups flour,	allspice.
$2\frac{1}{2}$ cups apple sauce,	

Bake in moderate oven 30 minutes.—Mrs. J. R. Schnebly.

BLACKBERRY JAM CAKE.

1 cup of brown sugar,	1 cup of blackberry jam,
3 eggs,	1 teaspoon each of cinnamon and
1 cup sour cream,	clove,
$\frac{3}{4}$ cup of butter,	$2\frac{1}{2}$ cups of flour.

Mrs. J. R. Pfander.

JAM CAKE.

1 cup sugar,	2 cups flour,
$\frac{3}{4}$ cup butter, creamed,	1 teaspoon soda,
1 cup jam,	$\frac{1}{2}$ teaspoon cloves,
3 eggs well beaten,	$\frac{1}{2}$ teaspoon cinnamon,
$\frac{3}{4}$ cup sour milk,	$\frac{1}{2}$ teaspoon nutmeg.

Bake in layers and ice with boiled icing. Icing:—1 cup sugar, $\frac{1}{4}$ cup hot water, boil together until mixture threads and pour into the beaten whites of an egg; add one-half teaspoon vanilla.—Mrs. C. T. Law.

CUP CAKES.

1 cup of sugar,	1 cup of butter (cream),
1 cup of milk,	2 eggs,
2 cups of flour,	1 teaspoon of vanilla or lemon
2 teaspoons of baking powder,	essence.

Put into moderate oven and add heat as they rise. Use muffin tins, serve hot or cold.—Mrs. L. C. Hinckle.

CUP CAKES.

Two-thirds cup butter,	3 $\frac{1}{4}$ cups flour,
2 cups sugar,	4 teaspoons baking powder,
4 eggs,	$\frac{1}{4}$ teaspoon mace.
1 cup milk,	

Cream the butter and sugar, add eggs well beaten. Mix and sift dry ingredients, add to sugar, eggs and butter, flour and milk alternately.

Mrs. S. J. Creviston.

PRUNE CAKE.

1 cup sugar,	1 cup well cooked unseasoned
1 cup sour or butter milk,	prunes,
2 teaspoons soda,	1 whole egg or a yolk of 1,
1 teaspoon cloves,	1 teaspoon cinnamon,
A little nutmeg,	2 cups of flour.
$\frac{1}{2}$ cup butter,	

Bake in two layers or a loaf. Use either white or chocolate icing. Bake slowly.—Mrs. Jno. Dailey.

JOHN P. WICHMANN

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DATE LOAF.

1½ lbs. dates,	½ lb. English walnuts,
4 whites eggs,	2 cups sugar.
4 tablespoons cracker crumbs,	½ lb. candied peaches or pineapple.

One tablespoon vanilla, a little lemon and almond extract. Bake slowly in a greased pan with oiled paper 1½ hours, or steam for three hours.—Mrs. Jno. Dailey, Jr.

DATE CAKE.

3 eggs,	One-third cup flour,
1 cup sugar,	1 teaspoon of baking powder,
1 cup chopped dates,	Pinch of salt.
1 cup chopped English walnuts,	

Bake in slow oven twenty or thirty minutes. Can be cut into squares and served with cream.—Mrs. Wm. Heyl.

SCRIPTURE CAKE.

One cup butter	Judges 5:25
Three and one-half cups flour	I King, 4:22
Two cups sugar	Jeremiah, 6:20
Two cups raisins	I Samuel, 30:12
Two cups figs	I Samuel, 30:12
One cup water	Genesis, 24:17
One cup almonds	Genesis, 43:11
Six eggs	Isaiah, 10:14
Little salt	Leviticus, 2:13
One large tablespoon honey	Exodus, 16:31
Sweet spices to taste	I King, 10:2

Follow Solomon's advice for making good boys (Proverbs 3:14) and you will have a good cake.—Mrs. Milton L. Ducker.

NUT CAKE.

½ cup butter,	Cup sweet milk,
½ cup sugar,	1 teaspoon flavoring,
2 cups flour,	Whites of 4 eggs,
2 teaspoons baking powder,	1 cup chopped nuts.

Mix in order given, bake and when cool, ice and decorate with nuts broken in halves. Icing:—Beat the yolks of three eggs until very light, whip in a pound or more of powdered sugar, add the juice of one lemon; beat ten minutes more and spread on cake.—Mrs. W. B. Burt.

DATE AND NUT CAKE.

(Very inexpensive and good.)

Two eggs, $\frac{3}{4}$ cup of sugar, beaten together, 1 cup of dates, 1 cup of nuts cut in small pieces. To the beaten eggs and sugar, add 1 heaping tablespoon of flour, sifted with 1 teaspoon of baking powder, beat in thoroughly, then add dates and nuts, spread out very thin in buttered and floured tins. Bake in a moderate oven for about 20 or 25 minutes, test with straw, serve with whipped cream. This recipe should serve 9 people.

Mrs. Blanche Ottenheimer.

NUT LOAF CAKE.

$\frac{1}{2}$ cup butter,	$1\frac{1}{2}$ teaspoons baking powder,
$1\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ cup milk,
3 eggs,	1 cup nuts.
$2\frac{1}{2}$ cups flour,	

Rub the butter and sugar to a light cream. Add the eggs, which have been beaten, then the flour, sifted with the baking powder. Add the milk and nuts, making a rather firm batter. Bake in a paper lined cake pan in a steady oven thirty-five minutes.—Mrs. W. C. Tibbetts.

BURNT LEATHER CAKE.

$1\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ cup butter,
4 eggs, beaten separately,	$2\frac{1}{2}$ cups flour,
1 cup cold water,	1 teaspoonful vanilla.
1 teaspoonful baking powder,	

Take one cup of sugar and heat in porcelain pan, brown and stir until intense smoke arises. Pour $\frac{1}{2}$ cup boiling water into the mixture and boil one minute. Add three tablespoonsful of this mixture to the cake and one to the icing. Cream butter and sugar, add beaten eggs, (saving out whites of 2 for frosting). Beat thoroughly. Add 2 cups flour, part of water and beat until smooth. Add remaining flour with baking powder in it, then burnt mixture and vanilla. Beat and bake. Will make two large layers.—Mrs. W. B. Dimmick.

BLITZ KUCHEN.

$\frac{3}{4}$ cup of sugar,	$\frac{1}{2}$ cup of butter,
1 cup of sweet milk,	2 cups of flour,
3 eggs beaten in 1 at a time,	3 level teaspoons baking powder.

Bake in a shallow pan, sprinkle powdered sugar, cinnamon and a few chopped nuts on top.—Mrs. J. F. Faber.

JELLY ROLL.

1 cup of sugar,	1 cup of flour,
3 eggs,	1 teaspoon of baking powder.

Stir well and spread thin on baking tin, bake quickly and turn out on cloth, spread well with jelly and roll.—Mrs. W. D. Starnes.

ALMOND TORTE CAKE.

6 eggs, beaten separately,	1 lb. ground almonds,
$\frac{1}{2}$ lb. granulated sugar,	Few drops lemon extract.
5 tablespoons cracker crumbs,	

Grind almonds and cracker crumbs in food chopper. Beat eggs $\frac{1}{2}$ hour, add $\frac{1}{2}$ teaspoonful of cream of tartar to beaten whites of eggs. Add to beaten yolks of eggs the sugar gradually, then the ground almonds, then cracker crumbs and lastly the whites of eggs folded in.—Grace Straesser.

AN OLD GERMAN ALMOND CAKE.

1 lb. butter rubbed to a cream,	Rind and little juice of lemon,
1 lb. sifted sugar,	1 lb. flour,
3 whole eggs,	1 scant teaspoon powdered cardamom,
5 yolks of eggs,	1 teaspoon cinnamon,
$\frac{1}{4}$ lb. almonds, grated,	Whites 5 eggs, beaten stiff.
2 teaspoons baking powder,	

Sift flour and baking powder together and mix in order given. Bake in two deep pans. Put together with any preferred filling, or a plain frosting.—Mrs. Arthur Traeger.

STRAWBERRY CARAMEL CAKE.

$\frac{1}{2}$ cup brown sugar,	$\frac{3}{4}$ cup butter,
$\frac{1}{2}$ cup preserved strawberries,	3 eggs,
$\frac{1}{2}$ cup milk,	2 teaspoons baking powder.

Enough flour to give usual cake thickness. Cream butter and sugar together, then add yolks of eggs, strawberries and vanilla. Stir well, add milk and the whites of eggs beaten stiff, the flour and baking powder, beat 5 minutes. Bake. Filling: Boil $2\frac{1}{2}$ cups brown sugar, butter size of an egg, $\frac{1}{2}$ cup water, for 3 minutes, then add $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teaspoon vanilla, stir well. Boil slowly until it forms a soft ball, when dropped into cold water. Pour slowly into a vessel and beat until thick. If it fails to thicken boil a little longer or if too hard add a little more cream.

Mrs. J. H. Primm, Chicago, Ill.

SOUR MILK CAKE.

$1\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ cup butter or drippings,
3 eggs,	1 cup sour milk,
$\frac{1}{2}$ scant teaspoon soda,	$2\frac{1}{2}$ cups flour (with 1 teaspoon
Grated rind of 1 lemon,	baking powder).

Cream butter and sugar and beat eggs separately, then mix sour milk with soda, sift flour with baking powder 3 times, then stir batter briskly, put in slow oven at first, for 15 or 20 minutes, then increase heat until brown.

Mrs. John Kelly.

FRUIT CAKE.

This cake weighs over 16 pounds and when baked in one cake will half fill a medium sized dish pan, which has been fitted with a large baking powder can inverted, for a stem. Grease the pan heavily, fit with paper which has also been well greased and floured. This will keep cake from forming hard crust or burning. Never bake fruit in granite as it makes the crust too hard. If baked in several pans, steam cakes two hours, place in hot oven and bake very slowly until done.

INGREDIENTS.

One lb. butter, 2 lbs. brown sugar, 6 eggs, 1 pt. New Orleans molasses, 10 cups flour. Into 8 cups of the flour put the following all cut coarsely, 1 teaspoon cloves, 2 teaspoon cinnamon, 1 teaspoon soda, (put into molasses) 3 teaspoons baking powder, 2 lbs. raisins, 2 lbs. currants, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ lb. almonds (blanched and split lengthwise) 1 lb. figs, $\frac{1}{4}$ lb. candied lemon peel, $\frac{1}{4}$ lb. candied orange peel, $\frac{1}{2}$ lb. candied cherries, $\frac{1}{2}$ lb. candied pineapple, 1 lb. dates, 1 lb. English walnuts, 1 cup pecan meats, 1 wine glass water. Bake 5 hours very slowly. Keep pan of water in oven all the while.—Mrs. F. H. Putnam.

FRUIT CAKE.

1 lb. of fine granulated sugar,	2 lbs. seeded raisins,
1 lb. of eggs, 10 large ones,	$\frac{1}{2}$ oz. mace,
1 lb. of English currants,	10 cts. citron, chopped fine,
1 nutmeg,	1 teaspoon each of cinnamon, all-
1 cup of sorghum molasses,	spice and cream of tartar.
1 lb. of butter,	

One-half teaspoon soda dissolved in a little water. Enough flour to make dough a little stiffer than common cake, before adding fruit. Bake slowly two hours, or until it doesn't stick to a straw. This makes two cakes.—Emeline Bacon.

LEMON CAKE.

2 cups sugar, 2 teaspoons baking powder,
 3 cups sifted flour, 1 cup milk,
 1/2 cup butter, White 4 eggs.
 Mix ingredients as in all cakes. Icing: Whites of two eggs, 2 cups
 powdered sugar, juice of two lemons.—Sarah E. McFall.

ORANGE CAKE.

Two cups sugar, 1/2 cup butter, juice of one large orange and enough
 water to make a cupful, 2 eggs, 3 egg yolks, 3 cups flour, 2 teaspoons
 baking powder. Grate the rind of the orange into boiled icing.

Mrs. W. B. Elston.

1-2-3-4 CAKE.

1 cup butter,	1 heaping teaspoon baking powder,
2 cups sugar,	3/4 cup milk,
3 cups flour,	Vanilla.
4 eggs,	

Mrs. John Bossard, Peru, Ind.

EGGLESS, BUTTERLESS, FRUITLESS CAKE.

1 cup brown sugar,	1/2 cup lard or drippings,
1 1/2 cup seeded raisins,	1 cup water,
1/2 cup nut meats,	1/4 nutmeg,
1 teaspoon cloves, also cinnamon,	Little salt.

Put all this in sauce pan and boil 3 minutes, stir in 1 teaspoon soda
 dissolved in a little warm water and stir in while warm 2 cups of flour and
 1 teaspoon baking powder. Bake 1 hour in moderate oven.

Lucie W. Armstrong.

MACAROON CAKE.

3 eggs,	1 cup sugar,
2 tablespoons butter,	1 cup flour,
1 teaspoon cream tartar,	1/2 teaspoon soda.

Cream butter and sugar, add yolks of eggs, sift cream of tartar and
 soda in flour and add whites of eggs well beaten. Bake in two layers.
 Custard Filling. Beat 1 egg in 1/2 cup milk, add 1 tablespoon flour stirred
 in 1/2 cup sugar and add to milk. Cook in double boiler till thick. Flavor.

Miss Blanche Gealey, Chicago, Ill.

SPANISH BUN CAKE.

2 cups sugar,	1 cup raisins (chopped),
Two-thirds cup butter,	4 eggs,
1 cup sour milk,	2 teaspoons cinnamon,
1½ teaspoon baking powder,	½ teaspoon cloves,
½ teaspoon soda,	2 cups of flour.

Mrs. A. M. Bishop.

SURPRISE CAKE.

1 cup of sugar,	½ cup of butter,
1 egg,	1 cup of sweet milk,
1 teaspoon of soda,	1 teaspoon of cream of tartar.

Flavor with lemon, enough flour to make right.—Mrs. Vallie Hall.

GROOMS CAKE.

½ cup butter creamed with	1 cup nuts,
1 cup of granulated sugar,	½ cup candied pineapple cut fine,
¾ cup of milk,	2 teaspoons of baking powder,
1¾ cups of flour,	2 teaspoons of flavoring,
½ cup candied cherries cut in half,	Whites of 5 eggs beaten stiff.

Dredge fruit with flour, bake in loaf.—Sue Roberts, California.

CHESS CAKE.

½ lb. butter,	6 eggs,
½ lb. sugar,	2 tablespoons water.

Grated rind and juice of three lemons. Beat eggs well, then add sugar. Melt butter and let stand until settled, then add the clear part to the eggs and sugar. Lastly add the lemon juice, rind, and water. Cook in double boiler, stirring constantly until the mixture has the consistency of jelly. Remove from fire and when cold it is ready to serve.

Mrs. Merrill I. Schnebly.

SNOW CAKE. (Loaf.)

1 cup sugar,	½ cup butter,
½ cup sweet milk,	4 eggs, whites,
1½ cups flour,	1 teaspoon baking powder.

Mrs. J. O. Leighty.

LAYER CAKE.

1 cup sugar,
 $\frac{1}{2}$ cup sweet milk,
 $\frac{1}{2}$ cup butter,
2 cups flour,

1 teaspoon vanilla,
3 eggs beaten,
2 teaspoons baking powder (heaping)

Mrs. Will Nash.

CRUMB CAKE.

$\frac{1}{2}$ cups sugar,
2 cups flour,
 $\frac{1}{2}$ teaspoon salt,

$\frac{1}{2}$ cup shortening,
1 teaspoon cinnamon,
Little nutmeg,

Take out $\frac{1}{4}$ cup of above mixture and sprinkle on top of cake when ready for oven. Add to mixture: 1 egg, 1 level teaspoon soda, 1 cup sour milk.—E. Virginia Snider.

LADY BALTIMORE CAKE.

1 cup butter,
2 cups sugar,
 $3\frac{1}{2}$ cups flour,
Whites of 6 eggs,

2 level teaspoons baking powder,
1 teaspoon rose water,
1 cup sweet milk.

FILLING AND ICING.

Three cups of granulated sugar, 1 cup of boiling water, cook until it threads, then pour over the beaten whites of three eggs and add 1 cup chopped raisins, 1 cup chopped pecans and 5 figs cut in strips. Ice both top and sides.—Mrs. Otto Hervig.

INDEPENDENCE CAKE.

Five eggs, 3 cups brown sugar, 2 cups butter, 1 cup milk, 5 cups flour, 1 grated nutmeg, 1 teaspoon soda, 1 cup raisins (cover well with flour.)

Misses S. and E. Benton.

APRICOT CAKE.

$\frac{1}{2}$ cup of butter,
3 eggs,
2 cups flour,
1 cup stewed apricots,
1 cup sugar,

1 teaspoon soda dissolved in $\frac{1}{2}$ cup sour milk,
1 cup raisins,
1 teaspoon each of cinnamon, cloves, and allspice.

Miss Bert Miller.

SPANISH CAKE.

$\frac{1}{2}$ cup butter,	$1\frac{3}{4}$ cups flour,
1 cup sugar,	3 teaspoonsful baking powder,
Yolks of 2 eggs,	1 teaspoonful cinnamon,
$\frac{1}{2}$ cup milk,	Whites of 2 eggs.

Mix ingredients in order given. Bake in shallow tins and spread between and on top caramel frosting.

CARAMEL FROSTING.

$1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup thin cream, $\frac{1}{2}$ tablespoon butter. Boil ingredients together in a smooth granite saucepan until a ball can be formed when mixture is tried in cold water. Beat until of right consistency to spread.—Mrs. Merrill Schnebly.

FAVORITE SNOW CAKE.

Beat 1 cup of butter to a cream, add $1\frac{1}{2}$ cups flour and stir very thoroughly together. Then add one cup of corn starch and one cup of sweet milk in which 3 teaspoons of baking powder has been dissolved. Last add whites of eight eggs and two cups of sugar well beaten together. Flavor to taste and bake in layers, put together with icing.

Mrs. David Cowan.

POTATO CAKE.

Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup melted chocolate, 1 cup mashed potatoes, seasoned as for the table, 1 cup chopped English walnuts, 4 eggs, beaten, 2 heaping cups flour sifted with 2 heaping teaspoons baking powder, 1 teaspoon each of nutmeg, allspice, cloves, cinnamon, vanilla and lemon extract. Bake in two layers.

Mrs. C. W. Johnson.

ICINGS

MARSHMALLOW ICING.

2 cups sugar,	Whites of 2 eggs,
1 level teaspoon vinegar,	$\frac{1}{4}$ lb. marshmallows.
1 cup water,	

Boil sugar with vinegar and water until it hairs when run off the end of fork. Stir in beaten egg whites and marshmallows, which have been quartered.—Mrs. Walter Mizer.

UNCOOKED CHOCOLATE ICING.

1 cup of powdered sugar,	2 teaspoons of cocoa,
1 tablespoon butter,	2 tablespoons strong coffee,
1 teaspoon vanilla,	Mix sugar and butter,

Mrs. J. L. Crawford.

POWDERED SUGAR ICING.

Two cups of powdered sugar, 1 tablespoon of butter. Thin with cream to spread, flavor.—Mrs. H. W. Kelly.

CHOCOLATE FROSTING.

One-third cup of cream,	$1\frac{1}{2}$ squares bitter chocolate,
1 egg,	$\frac{1}{2}$ teaspoon of butter,
$\frac{1}{2}$ teaspoon of vanilla,	Confectioner's sugar.

Put the chocolate in a bowl to melt over hot water, scald the cream and pour over it, add the beaten yolk of egg and butter, beat, sift in enough confectioner's sugar to make it of the proper consistency, then add well beaten white, then add vanilla.—Mrs. Joseph Ogle.

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It isn't an easy matter to secure the right teas or coffees to make a good cup for the table. Therefore we employ a tea and coffee expert who does nothing but superintend the selecting, blending, roasting and tasting of these goods. That he knows his business thoroughly is proven by the ever growing popularity of our different brands of teas and coffees.

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Taken Only a Little, But—Oh My!

It don't take a lot, but it certainly does a lot. A little goes a long way, especially if spices are pure and come to you with the same care and attention to flavor. Good cooks take supreme delight in putting in the spice—it's the one last touch that puts the "edge" on the meal. So here's a suggestion: with white—try some of the new spices that haven't been in your pantry before. The changed flavor you can give to some of the everyday dishes will surprise you.



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We sold three times as much flour during January and February of this year as we did during the whole year of 1914. Low price alone would not have caused such wonderful sales. You know that you wouldn't buy another sack of flour that was not good, no matter how low the price. Nothing is quite so satisfying as to turn out a batch of white light bread. Sunset Brand flour will do it.



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Whether in mid-season, whether early or late, you will find evaporated fruits a mighty good thing to eat. Really fresh fruit is hard to have in the diet, but dried fruits should be eaten freely, especially in the Spring of the year. As a sauce they are unequalled, while in a dessert they are incomparable. It isn't always our luck to be able to get such unusually fine crops as last year's. The big California prunes are especially fine.



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COOKIES, DOUGHNUTS, ETC.

*"O weary Mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or doughnut tree."*

FILLED COOKIES.

$\frac{1}{2}$ cup butter,
1 cup sugar,
1 egg,
 $\frac{1}{2}$ cup sweet milk,
 $3\frac{1}{2}$ cups flour,
1 teaspoon soda,
2 teaspoons cream of tartar.

Raisin Filling.
1 cup chopped raisins,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup water,
1 tablespoon flour,
Cook till thick.

Cut out cookies, put spoonful filling on top, then another cookie on that and bake. Can use smaller cookie cutter on top.—Mrs. R. P. Booth.

OAT MEAL COOKIES.

3 cups rolled oats,
 $\frac{1}{2}$ cup lard,
1 teaspoon soda dissolved in $\frac{1}{2}$ cup boiling water,

1 salt spoonful salt,
2 cups flour,
 $\frac{1}{2}$ cup butter,

Mix together and add $\frac{1}{2}$ lb. raisins, figs or dates. Sprinkle with sugar when ready to bake.—Mrs. C. W. Colby.

HERMITS.

3 eggs,
 $1\frac{1}{2}$ cups sugar,
1 cup butter,
1 cup chopped raisins,
1 cup currants,
1 cup chopped nuts,

1 teaspoon cinnamon,
 $\frac{1}{2}$ teaspoon nutmeg,
1 teaspoon soda,
 $\frac{1}{2}$ cup sour cream, or sour milk can be used.

Enough flour to make as stiff as cake, ($3\frac{1}{4}$ cups). Drop spoonful into a greased pan. Bake in a quick oven.—Mrs. A. M. Bishop.

OAT MEAL COOKIES.

1 cup granulated sugar, 2 cups sifted flour,
 $\frac{3}{4}$ cup butter creamed together, $\frac{1}{2}$ teaspoon cinnamon.
 Mix $2\frac{1}{2}$ cups oatmeal,

Put in sugar and butter, then add small teaspoon soda in $\frac{1}{2}$ cup of sour cream or milk, 2 eggs well beaten, 1 cup chopped raisins, drop from a spoon on pans quite a distance apart.—Mrs. Homer Blair.

OAT MEAL MACAROONS.

1 tablespoon of butter, 1 cup of sugar,
 2 well beaten eggs, 2 cups rolled oats,
 2 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt.
 1 teaspoon vanilla,

Drop on greased pan. Bake in slow oven.—Mrs. Kate Wex.

ROCKS.

$1\frac{1}{2}$ cups granulated sugar, 1 cup butter,
 3 eggs, $2\frac{1}{2}$ cups flour,
 1 teaspoon soda, $\frac{3}{4}$ lb. dates,
 $1\frac{1}{2}$ lbs. English walnuts, 1 teaspoon cinnamon.
 A little nutmeg, cloves and allspice,

Mrs. Eva W. Prochazka.

ROCKS.

Cream $\frac{1}{4}$ cup melted butter and 1 cup sugar. Beat 2 eggs very light and beat into creamed mixture with egg beater. $\frac{1}{2}$ cup flour, $\frac{3}{4}$ cup nut meats, 1 teaspoon vanilla, 2 squares melted chocolate. Bake very slowly 35 to 45 minutes in 1 layer tins.—Mrs. F. H. Putnam.

GINGER SNAPS.

1 cup butter and lard,
 6 tablespoons vinegar,
 1 tablespoon ginger,
 Flour to roll,

1 cup brown sugar,
 1 cup New Orleans molasses,
 1 teaspoon salt,
 1 tablespoon soda,
 Mrs. W. B. Ebaugh.

FRUIT COOKIES.

2 cups sugar,	1 cup butter,
1 cup sour milk,	2 eggs,
3½ cups flour,	1 teaspoon soda,
1 cup raisins,	½ teaspoon baking powder,
Nutmeg,	1 pinch salt,

Drop in pan, one teaspoon to the drop.—Mrs. Thos. A. Greer.

SHAUM TART.

Beat the whites of three eggs until very dry and stiff, add one teaspoon vinegar, one teaspoon vanilla, and one scant cup sugar, beat again until very dry and drop into buttered gem pans; bake until quite crisp; serve with grated pineapple, whipped cream, chopped nuts, and a candied cherry.—Mrs. C. R. Brewer.

PRUNE TARTLETS.

Line small tin with pastry and in each place a tablespoon of prune pulp, prepared by rubbing cooked prunes with their juice through a sieve, add two tablespoons of fine bread crumbs to each cup of fruit. Cover with the following mixture: 2 tablespoons butter, 2 tablespoons sugar, beaten to a cream, 2 eggs, 1 teaspoon baking powder, two-thirds cup of bread crumbs, almond extract.—Mrs. Chas. Gerber.

GINGER COOKIES.

¾ cup of molasses,	1 cup of lard,
1 cup of sugar,	Two-thirds cup of sour milk,
1 tablespoon of ginger,	3 level teaspoons of soda,
2 eggs,	Flour for soft dough.
A pinch of salt,	

Mrs. H. E. Metzger.

CHEAP GINGER COOKIES.

1 cup sugar,	2 teaspoons baking powder,
1 cup molasses,	Salt to taste,
1 cup lard,	2 tablespoons ginger.

Enough flour to stir. Roll very thin and bake quickly.

Mrs. T. O. Tanton.

SOFT SUGAR COOKIES.

1 cup butter,

2 cups sugar,

Yolks of 4 eggs,

1 cup sour milk,

2 teaspoons soda,

1 teaspoon nutmeg.

Sprinkle sugar over them before putting in oven.—Mrs. A. M. Bishop.

CHOCOLATE COOKIES.

1/2 cup butter, melted,

1 cup light brown sugar,

2 cups flour,

1/2 cup chopped nuts,

1/2 cup sweet milk,

1/2 teaspoon soda dissolved in hot
water,

2 eggs,

2 1/2 squares chocolate.

Drop and bake in buttered tins.—Mrs. O. B. Edmonson.

CREAM COOKIES.

2 cups light brown sugar,

Two-thirds cup butter or lard,

1 cup sweet cream,

2 eggs,

1 heaping teaspoon baking powder,

1 teaspoon lemon extract.

Enough flour to make a soft dough, sift white sugar over when rolled
for cutting.—Mrs. A. S. Hagerty.

DROPPED FRIED CAKES.

1 cup sugar,

1 cup milk,

2 1/2 cups flour,

3 eggs,

2 teaspoons baking powder,

Nutmeg.

Fry slowly, dropping in one teaspoonful at a time. Powder with
sugar.—Mrs. Jno. Kelly.

SORGHUM COOKIES.

Heaping cup C. sugar,

1 cup sorghum,

1 cup lard,

2 eggs,

1 cup sour milk,

1 teaspoon soda,

1 teaspoon vinegar,

1 teaspoon ginger.

1 teaspoon nutmeg,

Roll out as moist as possible and cover with powdered sugar frosting.

Mrs. P. R. McComas.

DREAMS.

2 cups of flour,
1 level teaspoon of salt,
1 cup sweet milk,

4 level teaspoons baking powder,
2 tablespoons butter or lard,

Stir and drop in buttered pans about 4 inches apart and bake in quick oven.—Mrs. H. W. Kelly.

SAND TARTS.

1 lb. butter—2 cups,
2 lbs. sugar—4 cups,
2 lbs. flour—8 cups,

1 teaspoonful vanilla,
6 eggs,
 $\frac{1}{2}$ lb. almonds.

Mix butter and sugar to cream, then add beaten yolks. Then the flour and beaten whites alternately. If not stiff enough to roll out, add a little more flour, but just enough to roll very thin. Cut out in fancy shapes. After you have put them in the pan run over each one with white of egg, place 2 or 3 pieces of blanched almonds on top and sprinkle over all with mixture of three-fourths granulated sugar and one-fourth cinnamon. Half the receipe is sufficient quantity for small family. Delicious served with coffee or afternoon tea.—Mrs. S. M. Miller.

BROWNIES.

1 cup of sugar,
 $\frac{1}{2}$ cup of flour,
2 eggs,
Nuts of any kind,

1 teaspoon of vanilla,
 $\frac{1}{2}$ cup of butter,
2 squares chocolate.

Stir up like cake, pour into greased pan and bake from 20 to 30 minutes. Cut in squares.—Geneive Kullmer.

COCOANUT CREAM BARS.

2 teaspoons butter,
 $1\frac{1}{2}$ cups white sugar,

$\frac{1}{2}$ cup sweet milk.

Heat slowly to the boiling point. Boil 12 minutes. Add one-third cup cocoanut and $\frac{1}{2}$ teaspoon vanilla. Beat until creamy and pour into buttered tins.—Mrs. R. M. Wrigley.

DROP CAKES.

One and one-half cups sugar, 1 cup butter, $1\frac{1}{2}$ cups chopped raisins, 3 eggs, $3\frac{1}{2}$ cups flour, pinch of salt, a little nutmeg, 1 teaspoon cinnamon, 1 teaspoon soda dissolved in a little hot water, 2 teaspoons sweet milk, 1 lb. shelled walnuts, chopped. Drop in dripping pans.—Mrs. J. M. Baillie.

MOLASSES COOKIES.

1½ cup of sugar,	1 cup of molasses,
1 cup of lard,	Two-thirds cup of hot coffee,
2 eggs,	3 teaspoons of soda,
½ teaspoon of salt,	2 teaspoons of vinegar,
5 teaspoons of cinnamon,	1 teaspoon of cloves,
2 teaspoons of ginger,	1 teaspoon of nutmeg,
¾ teaspoon of allspice,	Flour for soft dough,

This make 3 dozen cookies.—Mrs. L. W. Foster.

SCOTCH COOKIES.

1½ pt. brown sugar, (heaping),	3 eggs,
¾ pt. lard,	1 heaping tablespoon of soda.
4 pts. flour, (rounding),	Flavor to taste.
½ pt. molasses,	

Beat an egg and brush on top before baking.—Oma Flora.

MARGUERITES.

1 cup sugar,	2 tablespoons shredded cocoanut,
½ cup water,	¼ teaspoon vanilla,
5 marshmallows,	1 cup English walnuts (chopped)
Whites of 2 eggs,	Saltines.

Boil sugar and water until syrup will thread. Remove from fire, and add marshmallows cut in pieces. Pour onto the whites of eggs; then add cocoanut, vanilla, and nut meats. Spread saltines with mixture, and bake until delicately browned.—Mrs. Wm. Stoltzman.

VANITIES.

One egg, pinch of salt, beat well, add enough flour to make paste thick enough to roll. Roll very thin. Cut in strips with slit in center. Bake in hot grease as doughnuts till brown. Roll in powdered sugar and cinnamon mixed.—Mrs. Josephine Bush.

COCOANUT PUFFS.

1 cup granulated sugar,	2 tablespoonsful flour.
2 cups cocoanuts,	

Stiffly beaten whites of 3 eggs, mix well and drop in small cakes in a well buttered pan. Bake in quick oven.—Mrs. Henry DeMoure.

CREAM PUFFS.

$\frac{1}{2}$ cup butter,	4 eggs,
1 cup boiling water,	1 cup flour.

Put butter in water, bring to boiling point, add quickly flour and salt, stir well, remove from fire and allow mixture to become cool, but not cold, add eggs one at a time and beat thoroughly. Bake from thirty to forty minutes. When cool, split open side and fill with whipped cream, sweetened to taste or with filling made as follows: $\frac{1}{2}$ cup scalded milk, two-thirds cup sugar, 4 tablespoons flour, 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, 2 teaspoons butter.—Mrs. L. E. Graham.

DROP DOUGHNUTS.

1 gill milk, (a gill is $\frac{1}{4}$ pt.)	1 heaping teaspoon baking powder,
1 gill sugar,	1 egg,
3 gills flour,	One-third teaspoon salt,
3 grated nutmegs,	Grated rind of 1 lemon.

Beat the egg white stiff, beat the yolk and sugar with it, add seasoning, then the milk and flour, beat well, drop a teaspoon of this mixture into deep fat and fry until done, about 4 minutes, do not stick fork into them, this amount of flour is seldom enough, add until the batter is stiff enough to drop off in "chunks." This makes about 20 balls. Roll in sugar if so desired.—Lucie W. Armstrong.

DOUGHNUTS.

Beat 2 eggs, add: 1 cup sugar, little salt, 2 tablespoons melted butter, 1 cup sour milk, with $\frac{1}{2}$ teaspoon soda, dissolved, 1 teaspoon nutmeg, $1\frac{1}{2}$ teaspoon baking powder. Flour to roll.—Mrs. A. S. Plummer.

GERMAN DOUGHNUTS.

One pt. of buttermilk in which put 1 teaspoon of soda, $1\frac{1}{4}$ cups sugar, 1 large teaspoon lard, 2 eggs, 1 teaspoon of salt, and teaspoon of nutmeg. Mix stiff and fry.—Mrs. H. Carl Conklin.

GINGER BREAD.

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 1 tablespoon butter, put these in a pan and warm. When the shortening is melted, cool a little and stir in 1 beaten egg. Sift 2 cups flour with $\frac{1}{2}$ teaspoon soda. Add ginger and spice to the mixture and then stir in the flour.

Mrs. F. E. Gardner.

SOFT GINGER BREAD. (Excellent.)

$\frac{1}{2}$ cup of brown sugar,	$2\frac{1}{2}$ cups of flour,
1 cup New Orleans molasses,	$\frac{1}{2}$ cup of butter and lard mixed,
$\frac{1}{2}$ teaspoon cinnamon,	1 small teaspoon ginger,
2 small teaspoons soda in one cup of boiling water,	$\frac{1}{2}$ teaspoon cloves.

Add two well beaten eggs last thing before baking.

Mrs. Susie Belford.

SHREWSBURY CAKES.

1 lb. flour,	$\frac{1}{2}$ lb. butter,
$\frac{1}{2}$ lb. powdered sugar,	2 eggs well beaten.

A little cinnamon or any prepared flavoring. Soften butter a little, mix all ingredients together into a smooth paste, roll out less than one-eighth inch. Bake in hot oven on floured tins.—Mrs. Wm. Moynan, Columbus, O.

FROSTED GINGER CREAMS.

1 cup C. sugar,	2 eggs,
1 cup molasses,	3 cups flour,
$\frac{1}{4}$ cup lard,	1 cup sour milk.

One teaspoon each cinnamon and ginger and soda. Save white of one egg for frosting.—Mrs. N. R. Moore.

DATE BARS.

1 cup dates chopped fine,	2 eggs,
1 cup nuts chopped fine,	2 cups flour,
1 cup sugar,	1 teaspoon baking powder.

Spread in shallow pan. Bake in slow oven thirty minutes. When done, turn on board, and cut in narrow bars while hot and roll in confectioner's sugar.—Carrie E. Turnbull, Carlinville, Ill.

CORN CAKES.

2 eggs,	$\frac{3}{4}$ cup raisins and nuts chopped,
1 tablespoon butter, heaping,	Pinch of salt.
1 cup sugar,	

Mix with milk or water. Mix the same as cake. Use the self rising pan cake flour.—Mrs. N. Paradise.

DESSERT

All human history attests, that happiness for man—the hungry sinner—since Eve ate apples, much depends on dinner.—Byron.

MERINGUE DESSERT.

Whites of 3 large eggs, $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ teaspoon vanilla. Beat eggs very light and beat in the sugar and last the vanilla. Have greased heavy paper, drop a little more than a level "large baking spoon," of the mixture with the round side up on the oiled paper until all is used, then light your oven and turn very low. Let bake 40 minutes, then turn out fire in oven and let cool in the oven. Do not light oven until ready to put them in. Serve with whipped cream.—Mrs. Wellington Housworth.

QUINCE JELLY DESSERT.

Add one cup boiling water to one glass of firm quince jelly, stir until jelly is milted. Then add two tablespoonsful corn starch mixed with a pinch of salt and enough water to make a thin paste. Cook slowly about ten minutes. When cold beat with an egg beater several minutes then add beaten whites of two eggs and beat again until very light. Add a cupful of pecan or English walnut meats. A few drops of red fruit coloring makes it a prettier color.—Mrs. C. W. Colby.

ENGLISH PLUM PUDDING.

Adopted from my great great grandmother's Recipe. The original receipe is nearly 300 years old.

Recipe: 1 lb. beef suet chopped fine, 1 lb. each raisins and cleaned currants, $\frac{1}{2}$ lb. citron shaved thin, 1 scant cup brown sugar, 3 cups grated bread, 1 tablespoon each of ground nutmeg, cinnamon and mace, 4 tablespoons of cream, 6 eggs. Zest and juice of 5 oranges and 2 lemons (juice should equal 1 cup.) 1 cup flour and $\frac{1}{2}$ a teaspoon salt. Sift flour, salt and spices together, add suet and fruit, mix thoroughly. Now beat the egg yolks and add the cream, then stir into them the other ingredients, adding last the stiffly beaten egg whites. Steam six hours without letting the water stop boiling. Replenish when needed with boiling water. These puddings may be made a month before Christmas. Store the same as fruit cake.

Mrs. M. L. Fuller.

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ENGLISH PLUM PUDDING.

2 lbs. raisins,	1 lb. currants,
1 teacupful suet,	1 pint flour,
1/2 pint bread crumbs,	1 cup sweet milk,
5 eggs,	1 cup brown sugar,

One dozen cooked prunes with juice, a little candied lemon peel, a little citron, one teaspoonful baking powder, spice to taste. Mix all together and steam 3 hours. This recipe will serve twenty people.

Mrs. J. Straesser.

PLUM ROLL.

Two cups flour in mixing bowl, a little salt, 2 teaspoons of baking powder, 2 tablespoons of butter mixed in flour, 1 well beaten egg to which you add 1/2 cup of sweet milk, add this to flour, making a soft dough, roll 1 1/2 inches thick.

FILLING.

One cup chopped raisins, add 1 cup sugar, grated rind and juice of 1 lemon. Add last 1 well beaten egg, mix well, place on the dough, roll quickly, put in a steamer lined with greased paper or damp cloth, steam 2 hours.

SAUCE.

Two tablespoons of butter, melt and add 1 tablespoon of flour, two-thirds cup sugar, mix well, add the yolk of 1 egg; add slowly 2 cups warm water, cook to a smooth sauce in double boiler, add 1 teaspoon lemon; stir in when at boiling point the well beaten whites of two eggs.

Miss Emma Thompson.

PUDDING.

1 cup raw grated carrot,	1 teaspoon cinnamon,
1 cup raw grated potato,	1/2 teaspoon cloves,
1/2 cup currants,	1/2 teaspoon soda stirred into potato,
1/2 cup raisins,	2 tablespoons butter,
5 tablespoons brown sugar,	1/2 teaspoon nutmeg.
5 tablespoons flour,	

Steam 2 hours in buttered pan. Sauce: 2 cups powdered sugar, 2 eggs, butter size of an egg. Flavoring.—Bernice Oliver.

SUET PUDDING.

1 cup chopped suet,	3 cups flour,
1 cup molasses,	1 cup sweet milk,
1 cup raisins,	1 teaspoon soda.

A little salt and cinnamon. Steam in pound baking powder tins, tightly covered $2\frac{1}{2}$ hours. Serve with a hard sauce.

Mrs. Joseph Richer, Peru, Ind.

SUET PUDDING.

1 cup of sour milk,	1 cup of suet,
1 cup of bread crumbs,	1 teaspoon of soda in milk,
1 cup of raisins,	1 cup of currants,
1 teaspoon of baking powder,	2 cups of flour,
1 cup of sugar,	1 teaspoon each of cinnamon, all-spice and nutmeg.

Mrs. H. E. Metzger.

SUET PUDDING.

1 cup suet,	1 teaspoon soda,
3 eggs,	1 teaspoon cinnamon,
2 cups dry bread crumbs,	$\frac{1}{2}$ teaspoon cloves,
$\frac{1}{2}$ cup molasses,	Steam 3 hours,
1 cup sugar,	Use hard sauce.
1 cup seeded raisins,	

Hard Sauce: 1 cup powdered sugar, 4 tablespoons butter, (level), white one egg beaten stiff.—Mrs. Henry DeMoure.

SNOW PUDDING.

Yolks 3 eggs,	1 teaspoon of corn starch,
1 pt. of milk,	2 tablespoons sugar,
Pinch of salt,	Vanilla.

Boil this until it is a thin custard. $\frac{1}{2}$ package of gelatine (1 level tablespoon). Soak in $\frac{1}{4}$ cup of cold water, when thoroughly dissolved, add 1 cup of boiling water, 1 cup sugar, juice of 1 lemon, strain and cool. When cool but not quite stiff, pour over the well beaten whites of 3 eggs, and beat thoroughly. Keep separate until serving, then put some of the gelatine in each dish, covering with the custard.—Mrs. W. E. Martin.

STEAMED CHOCOLATE PUDDING.

One egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 teaspoon butter, 1 teaspoon baking powder, 1 and one-third cups flour. Steam one hour. Sauce: 3 eggs beaten separately, 1 cup sugar, vanilla. Steam yolks and sugar in double boiler $\frac{1}{2}$ hour. Add beaten whites.—Mrs. S. C. Rosenberg.

STEAMED CHOCOLATE PUDDING.

2 cups flour,	$\frac{3}{4}$ cup sugar,
3 teaspoons baking powder,	2 tablespoons butter,
2 eggs,	2 squares chocolate.
1 cup milk	

Sift the flour and baking powder, add sugar, then two beaten eggs and milk, lastly the butter and chocolate, both melted. Beat well, pour into greased mold and steam two hours.—Mrs. R. O. Becker.

BREAD AND BUTTER PUDDING. (Original.)

Into one pint milk put 2 beaten eggs, half cup of sugar and flavor. Drop into this bits of bread buttered on both sides. Bake twenty minutes in moderate oven. Serve with cream.—Mrs. Frances M. Schnebly.

ENGLISH WALNUT PUDDING.

1 cup molasses,	$3\frac{1}{2}$ cups flour,
$\frac{1}{2}$ cup butter,	1 teaspoon cinnamon,
1 egg,	$\frac{1}{2}$ cup cloves,
1 teaspoon soda dissolved in 1 cup of boiling water,	$\frac{1}{2}$ cup walnuts, 1 cup raisins.

Steam $2\frac{1}{2}$ hours. Serve with any kind of sauce desired.

Mrs. A. G. Zaneis.

DATE PUDDING.

Put $\frac{3}{4}$ cup of dates and the same of nuts through the chopper (mix nuts and dates first). Then add $\frac{3}{4}$ cup of sugar, $1\frac{1}{2}$ tablespoonful of flour, yolks of two eggs, and one teaspoonful of baking powder. Mix well together, then fold in the stiffly beaten whites of the eggs. Put in a square pan and bake 30 minutes. Serve with cream, whipped or otherwise.

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COTTAGE PUDDING.

1 cup sugar,	1 cup sweet milk,
2 eggs,	1 pt. flour,
4 tablespoons butter,	2 teaspoons cream tartar.
1 teaspoon soda,	

Bake and serve with sauce. Sauce: $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon vanilla, 1 cup powdered sugar, $\frac{1}{4}$ cup heavy cream. Cream butter and sugar, add vanilla and lastly the cream, whipped.

Mrs. J. A. Munson, Morris, Ill.

APPLE DUMPLINGS.

5 apples,	$\frac{1}{2}$ teaspoonful salt,
4 tablespoonsful lard,	$\frac{3}{4}$ cupful milk,
2 cupsful flour,	Sugar,
2 teaspoonsful baking powder,	Cinnamon.

Sift flour, baking powder, and salt together. Work in lard with finger tips; add gradually milk, mixing with knife to a nice dough. Roll $\frac{1}{2}$ inch thick, cut into squares and lay in center of each an apple, pared and cored. Fill up centers with sugar and cinnamon and pinch the dough together. Place in buttered baking pan, dot over with sugar and butter and bake till nicely browned. Serve with milk.—Mrs. Merrill I. Schnebly.

FIG PUDDING.

1 pint chopped figs,	1 pint flour,
1 teaspoonful soda,	One-third pint hot butter.
One-third pint hot water,	

Pour into buttered pudding pan and steam $2\frac{1}{2}$ hours. Sauce: 1 tablespoonful flour mixed in a little cold water, add two-thirds cup sugar, a little butter and nutmeg, one tablespoonful vinegar and one pint hot water. Cook until thick.—Mrs. W. J. Leach.

LOUISIANA FRUIT PUDDING.

Put in a sauce pan the juice of one can of pineapple, juice of 1 lemon, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ box of gelatine that has been dissolved, $\frac{1}{2}$ cup of cold water. Let come to a scald, then pour over the well beaten whites of four eggs. Cut the pineapple in small pieces and add $\frac{1}{2}$ pound of grapes halved and seeded. Arrange the fruit in molds, pour the liquid gelatine over it and let congeal. Serve with a custard made by cooking 1 pt. of milk, yolks of 4 eggs, sugar and vanilla to taste. Also serve with whipped cream.

Mrs. Otto Hervig.

PINEAPPLE PUDDING.

$\frac{1}{2}$ box of gelatine,	$\frac{1}{2}$ cup of water,
1 can of grated pineapple,	1 cup of sugar.

Juice of one lemon,

Cook until smooth, remove from fire, stir constantly until beginning to congeal, add one pint of whipped cream, stir thoroughly. Put in molds and serve cold with whipped cream and candied cherries. This will serve twelve.—Mrs. E. Hassons.

PRUNE PUDDING.

Thirteen prunes, cooked down dry and chopped fine, 1 cup pulverized sugar, $\frac{1}{2}$ teaspoon cream of tartar, pinch of salt. Mix these ingredients together. Fold in the beaten whites of 5 eggs. Put in buttered dish, set in pan of hot water, cover and bake 22 minutes.—Mrs. F. E. Gardner.

STRAWBERRY PUDDING.

1 pint flour,	$\frac{1}{2}$ cup sugar,
1 heaping teaspoon baking powder,	1 cup sweet milk,
$\frac{1}{2}$ teaspoon salt,	2 tablespoons melted butter.
1 egg well beaten,	

Steam one hour. Sauce: one cup butter, three cups sugar creamed, one or more quarts strawberries crushed, cook in a double boiler.

Mrs. Earl Naylor.

BANANA PUDDING.

Six bananas sliced and juice of small lemon over them. Sauce: Boil $\frac{3}{4}$ pint milk, beat yolk of one egg and a level teaspoon of flour, with sugar enough to make it very sweet. When milk boils stir in the above mixture and let cool. Flavor to taste.—Mrs. L. W. Finch.

CHERRY PUDDING.

2 tablespoons of butter,	2 cups of flour sifted with 1 tea-
1 small cup of sweet milk,	spoon of baking powder.
1 small cup of sugar,	

Whites of two eggs beaten stiff, 1 cup of cherries from which juice has been drained. Sauce: Yolks of 2 eggs, 1 tablespoon of butter, 1 tablespoon of flour, 1 small cup of sugar, mix thoroughly, add 1 cup of boiling water and 1 cup of cherry juice. Stir until it thickens.—Mrs. Roy Kellar.

LEMON RICE PUDDING.

One-half cup of rice, boiled tender, $\frac{1}{2}$ cup of sugar, $1\frac{1}{2}$ cups of sweet milk, beat yolks of 2 eggs and sugar together and stir into the milk, with grated rind of 1 lemon. Cook until it thickens, stir in rice which should be salted a little, cover with frosting made from beaten whites, and juice of 1 lemon and 1 cup sugar, bake to a light brown—Mrs. W. I. Slemmons.

RICE PUDDING.

3 pints milk,	$\frac{1}{2}$ cup raisins,
6 level tablespoons rice,	Pinch of salt.
$\frac{1}{2}$ cup sugar,	

Put into a hot oven and bring to a boiling point as soon as possible. Let it remain just at, or just below, the boiling point until it is one homogeneous mass. Stir often during the first part of the baking and then let it brown on top. This should bake at least four or six hours in a very slow oven.—Mrs. A. S. Oakford.

NESSLERODE PUDDING.

One-half box gelatine, 1 pt. milk, $\frac{1}{2}$ pt. cold water, two-thirds cup of raisins, $\frac{1}{4}$ lb. of maccaroons, 3 tablespoonsful of almonds, 1 teaspoonful of vanilla. Soak gelatine in cold water. Let milk come to a boil and stir in yolks of 3 eggs well beaten; cook a moment. Dissolve gelatine in it, add raisins, chopped fine, maccaroons, rolled fine, almonds chopped fine, and whites of eggs, beaten stiff. Stir until it begins to thicken so fruit will not settle. Add vanilla. Place in mold on ice. Serve with whipped cream.—Flora C. Standlee.

MARBLE PUDDING.

2 cups of flour,	2 teaspoons of baking powder,
$\frac{1}{2}$ teaspoon cinnamon,	$\frac{1}{4}$ teaspoon of salt,
Yolks 2 eggs, beaten light,	Two-thirds cups of sugar.

4 tablespoons of melted butter, $\frac{1}{2}$ cup of cold water, whites of 2 eggs beaten dry, $1\frac{1}{2}$ ounces melted chocolate. Sift together the flour, baking powder and cinnamon, and salt, to the yolks add sugar, butter and water, stir into the dry ingredients, add whites of eggs, divide mixture into two parts, add chocolate to one part, place two parts in buttered pan to give marbled appearance. Steam 45 minutes. Serve with vanilla sauce. Sauce: Boil two cups of sugar and a cup of water six minutes, add 2 tablespoons of butter and a teaspoon of vanilla extract.—Mrs. W. B. Burt.

ORANGE PUDDING.

Pare and slice two or three small oranges. Sweeten with one-half cup sugar. Custard: Two-thirds cup sugar, yolks of 2 eggs, 1 pint milk, 1 tablespoon corn starch. When cold pour over oranges. Beat the whites of eggs and pour over for the frosting. Bake a delicate brown.

Mrs. W. C. Tibbetts.

MACCAROON PUDDING.

One pt. milk, 1 cup sugar, 2 tablespoons vanilla. Let boil and remove from fire. Pour very slowly, stirring over yolks of 5 eggs. While hot beat in one-third box of minute gelatine, stir until cool. When cool add $\frac{1}{4}$ lb. maccaroons, rolled fine, $\frac{3}{4}$ cup raisins, 28 almonds, cut fine, and beaten whites of 5 eggs. Serve with whipped cream.

Mrs. James Huxtable.

POOR MAN'S PUDDING.

1 cup of chopped raisins,	1 cup of molasses,
1 cup of milk,	1 cup of chopped suet,
3 cups of flour,	1 teaspoon of salt,
1 teaspoon of cinnamon,	1 teaspoon of cloves,
1 teaspoon of allspice,	1 teaspoon nutmeg,

More fruit improves. Steam three hours.—Mrs. W. F. Baker.

CORN MEAL PUDDING.

2 eggs,	Salt to taste,
$\frac{1}{2}$ cup sugar,	1 teaspoon saleratus,
1 cup sweet milk,	$1\frac{1}{2}$ cup Indian meal,
1 cup sour milk,	$\frac{1}{2}$ cup flour.

Pour mixture into spider or flat sauce pan containing 2 spoonful melted butter and pour into the middle without stirring 1 cup sweet milk. Bake in hot oven $\frac{1}{2}$ hour.—Mrs. Charles C. Craig.

BUTTER SCOTCH PUDDING.

Two cups light brown sugar, 2 cups boiling water, 2 teaspoons corn starch, $\frac{1}{2}$ cup walnut meats. Bring sugar and water to boil. Thicken with corn starch which has been dissolved in a little cold water. Cook until thick, remove from fire and add nuts. Chill and serve with whipped cream.

Mrs. W. B. Elston.

CRACKER PUDDING.

One pt. milk, 2 eggs yolks well beaten, scant $\frac{1}{2}$ cup cracker crumbs rolled fine, 2 tablespoonsful cocoanut. Bake $\frac{1}{2}$ hour and then spread over it a frosting from the whites of the 2 eggs and a scant $\frac{1}{2}$ cupful sugar. Bake in the oven.—Misses S. and E. Benton.

ROCKEFELLER PUDDING.

One lb. dates, washed, pitted and quartered, 2 teaspoons baking powder, 2 eggs, $1\frac{1}{2}$ lbs. English walnuts, 1 cup brown sugar, 3 heaping tablespoons flour. Bake 20 minutes. Serve with whipped cream or sweet sauce and jelly.—Mrs. A. R. McLaughlin.

FOOD FOR THE GODS.

One-half lb. dates cut fine, 7 large tablespoons of cracker crumbs, 6 eggs beaten separately, 1 lb. English walnuts cut fine, 2 cups of granulated sugar, 2 teaspoons of baking powder. Bake large loaf 30 minutes in moderate oven. Less amount 15 minutes. Serve with whipped cream. Will serve 18 people.—Mrs. E. E. Barbour.

FOOD FOR THE GODS.

Two cups sugar, 6 eggs, 1 white and yolks beaten separately, 7 tablespoons cracker crumbs, 2 teaspoons baking powder, 1 lb. dates, 1 lb. English walnuts. If crackers are not salt, add a little. Grease pan, place oiled paper in pan. Bake slowly 1 hour. Serve with whipped cream.

Mrs. John Dailey, Jr.

MARSHMALLOW LOAF.

Beat the whites of 4 eggs stiff, into them stir a tablespoon of gelatine dissolved in $\frac{1}{2}$ cup hot water. Add $\frac{1}{2}$ cup of cold water and one cup of granulated sugar. Beat well and divide into three parts. Flavor each part differently or with the same flavoring if preferred. Color one part with melted chocolate, one with the beaten yellow of two eggs or leave it white, and one with pink coloring. Let it stand until you are sure the colors will not run into each other, beating each now and then. Dust a bread pan with powdered sugar, put in one part and sprinkle with chopped English walnuts, and add the next white and more nuts, lastly the pink. After standing for a few hours the brick will turn out like ice cream. Serve in slices with whipped cream.—Mrs. C. L. Venard.

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PEAR, MERINGUE, CUSTARD SAUCE.

Select 6 pears of uniform size. Wipe and remove a thin paring, leaving stems on. Put in casserole and add $\frac{1}{2}$ cup sugar and a few thin shavings from the lemon rind. Then pour over one-third cup of water, cover and bake until pears are soft. Remove pears from syrup and let stand in cold place until thoroughly chilled. Beat whites of two eggs until stiff, then add 2 tablespoons powdered sugar gradually, stirring constantly. Spread each pear with meringue. Sprinkle with powdered sugar and bake until delicate brown. Pour around sauce. Custard sauce: Mix $1\frac{1}{2}$ tablespoon corn starch, $\frac{1}{8}$ teaspoon salt, $\frac{1}{4}$ cup sugar. Pour two cups scalded milk gradually on mixture, return to double boiler and cook ten minutes, stirring constantly until mixture thickens, and afterwards occasionally. Beat yolks of 2 eggs and dilute with small quantity of mixture, then add remaining mixture and cook two minutes, chill and flavor.—Jenny Rough.

APPLE TAPIOCA.

Soak $\frac{3}{4}$ cup pearl tapioca for 1 hour in enough cold water to cover; drain, add $2\frac{1}{2}$ cups boiling water and $\frac{1}{2}$ teaspoon salt. Cook in double boiler until transparent. Core and peel 7 sour apples, arrange in buttered pudding dish and fill cavities in them with $\frac{1}{2}$ cup sugar. Pour tapioca over them and bake in moderate oven until apples are soft. Serve with sugar and cream or with hard sauce.—Mrs. W. E. Shaw.

DATE TAPIOCA.

1 quart milk,	1 cup chopped dates,
2 large tablespoons minute tapioca,	3 eggs.
$\frac{1}{2}$ cup sugar,	

Stir frequently for fifteen minutes in a double boiler the boiling milk and tapioca and sugar. Add the yolks of eggs which have been slightly cooked about three minutes before removing from fire. When partially cool, stir in the date; cover with the well beaten whites of eggs, with one tablespoonful of sugar added, and brown quickly in oven.

Mrs. Merrill Schnebly.

APPLE DUMPLINGS.

Pare and dice apples. Boil in small amount of water until tender. Sweeten to taste and flavor with either cinnamon or nutmeg. Add a little dissolved flour and juice. Place in pastry that has been spread with butter and roll up so as to hold in the juice. Bake until light brown and serve hot with drawn butter sauce.—Mrs. Gloyd W. Wray.

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RHUBARB DUMPLINGS.

$1\frac{1}{2}$ cups flour,	$\frac{1}{4}$ cup shortening,
3 teaspoonsful baking powder,	$\frac{1}{2}$ teaspoonful salt,
$\frac{1}{2}$ cup milk,	2 tablespoonsful sugar.

Fill muffin pans half or $\frac{3}{4}$ full of rhubarb, and drop the above mixture from spoon on top of rhubarb.—Eva Straesser.

PINEAPPLE FLUFF.

One cup shredded pineapple, $\frac{1}{2}$ cup English walnuts, $\frac{1}{2}$ lb. marshmallows cut into 4 or 5 pieces, 1 teacup whipped cream. Mix all together and serve cold. Can be made several hours before serving.

Miss Eva Dailey.

MARSHMALLOW FLUFF.

One can pineapple cut in small pieces, 1 cup English walnuts, 1 lb. white grapes seeded and cut in halves, 1 lb. marshmallows cut in quarters. Dressing: Cook yolks of 4 eggs with $\frac{1}{4}$ cup of sweet cream and juice of one lemon. When cool, add $\frac{1}{2}$ pint cream whipped and mix with the fruit. Let stand 24 hours.—Mrs. J. E. Goodrich.

RAISIN PUFFS.

$\frac{1}{2}$ cup sugar,	1 cup raisins,
$\frac{1}{2}$ cup butter,	2 cups flour,
1 cup sweet milk,	3 teaspoons baking powder.
2 eggs,	

Put in jelly glasses, fill glasses half full. Steam 1 hour. This will make eight puffs. Sauce for same: 1 cup sugar, $\frac{1}{2}$ cup butter, yolks of 2 eggs, 2 tablespoons flour, 1 pint of boiling water. Cook for a few minutes then remove from stove and add juice of one lemon.

Mrs. G. E. Wilde.

PRUNE WHIP.

Wash and stew till tender, 1 lb. of California prunes; set aside to cool. Remove seeds and skins, beat hard, add 2 cups of sugar, stir in the whites of 5 eggs, whipped stiff, beat again; pour into a pudding dish and bake over a pan of hot water until it puffs and is of a golden brown color. Oven should be medium hot. Serve hot with whipped cream.

Mrs. O. P. Westervelt.

MARSHMALLOW PUDDING.

Dissolve 1 tablespoon of gelatine in $\frac{1}{4}$ cup cold water. Dissolve $\frac{1}{2}$ of pink tablet in tablespoonful cold water. Beat to a stiff froth the whites of 4 eggs. Add boiling water to gelatine to fill cup and beat into the whites of eggs. Add 1 cup of white sugar (granulated) and beat all together for 20 minutes or until it gets stiff. Take one-third of mixture and beat in dissolved pink tablet. Flavor the white as desired. Have mold ready, rinsed with cold water (a square granite pan preferred). Put into mold $\frac{1}{2}$ of white mixture, then add the pink and last balance of white. Smooth each layer with knife. Let stand several hours before using. Serve with plain or whipped cream. Will serve 8 or 10 portions. Vary by using chocolate with the pink and shredded pineapple in white layer. It will keep several days.—Flora C. Standlee.

CARAMEL CUSTARD.

One egg to each individual, 1 cup milk to each egg. Boil and cool. Cook $\frac{1}{2}$ cup sugar and 4 teaspoons water in a pudding dish until caramel color. Beat eggs, milk, salt, vanilla and a little sugar and pour over the caramel. Place pan in another filled with hot water and bake $\frac{1}{2}$ hour.

Mrs. W. B. Reed.

CARAMEL CUSTARD.

Three eggs beaten all together, $1\frac{1}{2}$ cups sweet milk and cream, 3 teaspoons sugar, $\frac{1}{2}$ teaspoon vanilla. Melt until brown, (not too brown), 4 tablespoons granulated sugar in pudding pan. Pour custard in. Bake in pan of water in moderate oven.—Mrs. John Bossard, Peru, Ind.

CUSTARD.

One pt of fresh milk, yolks of 4 eggs. Beat eggs, add sugar and beat. Pour this into hot milk which is in boiling water. Flavor with vanilla. Serve with some of custard and whipped cream on each slice of pudding.

Mrs. S. H. Banchouer.

DATE WHIP.

1 lb. chopped dates,
 $\frac{1}{2}$ cup sugar,

1 large cup ground nuts, (English,
 walnuts and almonds.)

Whites of 5 eggs stiffly whipped. Combine and bake in very slow oven for thirty minutes. Serve with whipped cream or custard sauce.

Mrs. C. B. Baymiller.

PINEAPPLE WHIP.

Soak one envelope of gelatine in $\frac{1}{2}$ pint of cold water five minutes. Add 1 pint boiling water, $\frac{3}{4}$ cup of sugar, 1 small can grated pineapple. Cool until slightly jelled. Beat, and beat in $\frac{1}{2}$ pint of cream (whipped). Let stand in a cool place about one hour and beat again just before serving. Will serve 8 or 10 sherbet cups. Put marachino cherry on each one.

Grace M. Upton.

MARSHMALLOW CREAM.

Cut up about one-half pound of marshmallows (use scissors which have been dipped in cold water.) Whip one cup of thick sweet cream, chop one cup of English walnuts and mix all together, set on ice. This is much better if made twenty hours before serving, and is a delicious dessert.

Mrs. W. C. Tibbets.

CHERRY AND NUT CREAM. (Original.)

One cup of cherry juice, 1 cup of water. Heat in a double boiler. Add three tablespoons of corn starch dissolved in $\frac{1}{2}$ cup of water. Cook ten minutes, add $\frac{3}{4}$ cup of sugar and beaten whites of three eggs. Nuts and a little of fruit improves the cream.—Mrs. L. O. Eagleton.

BAVARIAN CREAM.

First part. $1\frac{1}{2}$ envelopes gelatine, 1 cup cold water. Let this stand while preparing second part. Second part. 3 whole eggs, slightly beaten, 4 cups milk, 1 cup sugar. Cook over steam. Add first part and let stand until jelly-like. Beat in 1 cup cream, whipped, 1 cup blanched almonds, 1 teaspoon vanilla, $\frac{1}{4}$ cup candied cherries, $\frac{1}{2}$ cup pineapple. Put into tin to mold. Cut in squares and serve with whipped cream.

Nell Pearce, Gibson City, Illinois.

FRENCH CHARLOTTE.

1 tablespoon gelatine (minute),	Two-thirds cup sugar,
Two-thirds cup hot water,	1 egg.
1 cup milk,	

Dissolve gelatine in hot water. Heat milk and sugar. Add beaten eggs. Now add dissolved gelatine. Cool. When mixture thickens add $\frac{1}{2}$ pint whipped cream. Serve in glasses with chopped nuts and cherry on top.

Jane. B. Clemson.

ANGEL PARFAIT.

Whites of 2 eggs (beaten dry)	2 tablespoon gelatine,
1½ cups cream (beaten light),	5ct bottle maraschino cherries,
3 tablespoons of syrup from mara-	1 can shredded pineapple,
schino cherries,	1 lb. English walnuts,
2 tablespoons cold water,	½ cup sugar,
	½ cup water.

Soak gelatine in the 2 tablespoons water for 5 minutes. Boil water and sugar to a soft ball degree. Pour on whites of beaten eggs. Beat well. Add gelatine. When mixture begins to set fold in cream, fruit, syrup and nuts..

STRAWBERRY SHORTCAKE.

Mix and sift twice two cups of flour, four teaspoons baking powder, and one-half teaspoon salt. Work in one-fourth cup butter, using the tips of fingers. Add gradually three-fourths cup milk. Toss on a floured board and divide into two parts. Pat, roll out, and bake twelve minutes in a hot oven. Split and spread, cut surfaces with butter. Sprinkle washed strawberries with sugar, warm, and crush slightly, and spread them between and on top of cake. Cover with whipped cream, sweetened and flavored with vanilla. Garnish with a few choice strawberries.—Mrs. M. J. Grieves.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

DATE TORT.

1 cup granulated sugar,	3 eggs,
3 tablespoons flour,	Salt,
1 cup nuts,	Beat eggs, add sugar,
1 cup dates,	1 tablespoon flour to nuts,
Teaspoon baking powder,	1 tablespoon flour to dates,
Flavoring,	1 tablespoon flour to baking powder,

Bake very slowly. Serve with whipped cream.—Mrs. I. J. Stanley.

SHORT CAKE.

Two cups of flour, 1 heaping teaspoon of baking powder, 1 tablespoon of butter and 2 tablespoons of lard rubbed into above. Beat yolk of 1 egg and mix with a little milk, just enough to make the mixture hold together. Do not roll, simply spread on tins.—Mrs. T. E. Newland.

BROWN BETTY.

Peel, core and quarter 6 apples in $\frac{1}{2}$ cup water, cook until tender. Put in baking dish with alternate layers of soft bread crumbs and stewed apples. Season each layer with bits of butter, sugar and cinnamon. Make last layer of bread crumbs. Bake. Serve with cream and sugar.

Mrs. E. F. Washburn.

LEMON SAUCE.

Mix 1 level tablespoon flour with 1 cup sugar, add $\frac{1}{2}$ cup cold water. Mix to paste and stir one and one-half cups boiling water, cook until creamy. Then add 1 level tablespoon butter, grated rind of half a lemon and juice of one. Cook slowly until clear.—Mrs. M. J. Grieves.

CHOCOLATE SAUCE FOR ICE CREAM OR PUDDINGS.

Mix 1 cup sugar, 6 tablespoons chocolate, grated, 1 tablespoon flour. Add to 1 pint boiling water and cook until thick. Add 1 teaspoon butter and $\frac{1}{2}$ teaspoon vanilla.—Mrs. W. C. Tobias.

HARD SAUCE.

1 cup of powdered sugar,	One-third cup of butter,
$\frac{1}{4}$ cup of cream,	2 tablespoons boiling water.

Cream the butter and sugar, add boiling water and beat. Then add the cream and beat until foamy, add a teaspoon of vanilla.

Mrs. David Cowan.

CHRISTMAS PUDDING SAUCE.

Boil together 2 cups sugar and $1\frac{1}{2}$ cups of water, eight minutes, mix smoothly together three slightly rounding teaspoons of arrowroot and a little cold water, stir into the syrup and let simmer gently five or six minutes. Just before serving, add half a cup of candied cherries cut in halves, and one-fourth cup of blanched pistachio nuts cut in quarters. Flavor to taste.

Mrs. M. L. Fuller.

BANANA SHORTCAKE.

2 cups flour,

 $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt,

2 teaspoons baking powder,

 $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon salt.

Sift together salt, sugar, baking powder, work in the butter, beat the yolks, add the milk and mix. Roll out and place in tin cake pans, bake about 15 minutes. Put together with sliced bananas and serve with cream.

Miss Eva Dailey.

ICE CREAMS AND ICES

*Life's a mockery and cheat,
So much you like and dassent eat.—Old Song.*

LEMON CREAM.

Freeze the milk slightly, then add the sugar and lemon juice and freeze hard.—Mrs. Wm. Hey.

CARAMAL ICE CREAM.

3 pints milk,
½ cup corn starch,
1¾ cups granulated sugar,
2 eggs,
½ cup chopped maple sugar.

Make a custard of milk, corn starch, granulated sugar, and eggs. Melt the maple sugar in a skillet and add to the custard while hot.

Mrs. A. S. Oakford.

ORANGE SHERBET.

Make a syrup of 6 cups of sugar. To this add the juice of 5 lemons, the juice of 12 good sized oranges and enough water to fill a gallon freezer. Before it become solid add the beaten whites of four eggs.

Mrs. P. R. McComas.

MILK SHERBET.

Four cups milk, $1\frac{1}{2}$ cups sugar, 9 tablespoons lemon juice. When the milk is partly frozen add the mixed sugar and lemon juice.

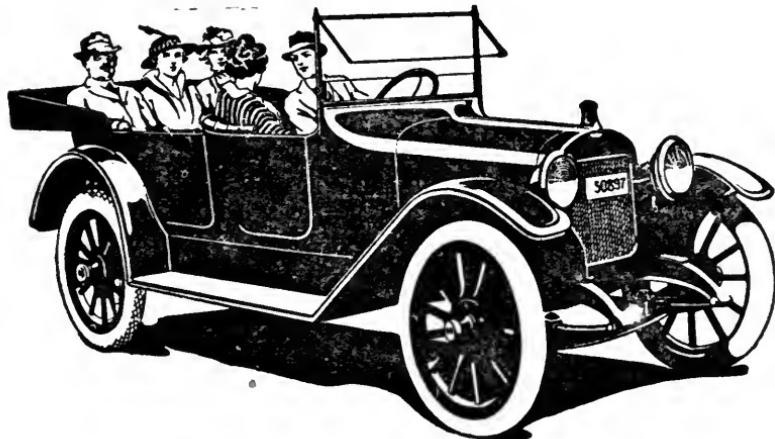
Misses S. and E. Benton.

PINEAPPLE SHERBET.

Two cans of grated pineapple, juice of 3 lemons, 1 qt. sugar and 1 pt. water boiled to a thick syrup, add $\frac{1}{4}$ box of gelatine and 2 pts. of water, when partly frozen add whites of 4 eggs beaten stiff.

Edna Westervelt, Fairbury, Ill.

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STRAWBERRY ICE.

Pick over, wash, drain and hull 1 qt. strawberries. Sprinkle with 1 cup sugar, cover and let stand 2 hours. Wash, squeeze through cheese cloth, add 1 cup water and lemon juice to taste. Freeze, using 3 parts finely crushed ice to one part rock salt. Ice prepared in this way retains color of fruit.—Mrs. M. J. Grieves.

APRICOT ICE.

1 can apricots,	1 tablespoon gelatine,
1 qt. water,	2 large cups sugar.
Juice of 2 lemons,	

Put apricots thru sieve. Dissolve gelatine in a little hot water. Mix all together and freeze.—Mrs. Moorehead.

MAPLE MOUSSE.

Two eggs, $\frac{3}{4}$ cup of maple syrup, 1 pint whipped cream. Stir maple syrup with beaten eggs and heat, then cool and add cream. Save a little of the whipped cream for the top when serving. Chill thoroughly.

Mrs. A. E. Giles.

FROZEN PLUM PUDDING.

1 pint milk,	1 cup nuts,
1 cup sugar,	2 teaspoons cinnamon,
6 eggs,	2 teaspoons cloves,
1 cup citron,	5c marshmallows.
1 cup each raisins, dates, figs,	

Make custard of milk, sugar and eggs. When cool add cream, fruit, spices, marshmallows and chocolate coloring. Pack in ice and let stand about three hours. Serve with Whipped cream.—Mrs. I. J. Stanley.

BISCUIT GLACE.

Yolks of 8 eggs, 1 cup or $\frac{1}{2}$ lb. pulverized sugar. Beat these together until very light. 1 quart cream whipped until firm, then beat in the yolks and sugar. Flavor with vanilla. Pack in freezer and let stand 4 or 5 hours without stirring.—Marie Huff, Wabash, Ind.

MAPLE PARFAIT.

Yolks of 4 eggs beaten, 1 cup maple syrup. Cook until thick. When cold, add one pint of whipped cream and freeze.

Marie Huff, Wabash, Ind.

FROZEN DATE PUDDING.

1 quart milk (scalded),	Pinch of salt,
1 cup sugar,	$\frac{3}{4}$ cup dates or figs,
3 eggs,	$\frac{1}{4}$ cup English walnuts.

Beat eggs slightly, add sugar and salt, stir constantly while adding gradually the milk. Cook in double boiler, continue stirring until mixture thickens and a coating is formed on the spoon. Flavor to taste. When custard is cool, add dates or figs and nuts chopped fine. Turn mixture into mold or freezer, pack in ice and salt and let stand several hours.

Mrs. Thomas Lowry.

CONES.

5 eggs,	2 qts. flour,
2½ cups sugar,	2 teaspoons vanilla.

Beat eggs and sugar together until light, add flour and enough water to make smooth batter, then thin out until it runs easy; lastly add vanilla. Have your cone griddles hot and bake. This recipe makes 50 cones.

Mrs. N. Paradise.

PAstry AND PIE

A good pastry maker is as rare as a good orator.

—I'Almanach des Gourmands.

PIE CRUST.

Two and one-half tablespoonsful lard, $\frac{3}{4}$ cup flour, $\frac{1}{8}$ teaspoon baking powder. Sift flour, baking powder and salt. Have lard very cold and mix thoroughly with a silver fork. Add enough ice cold water to make it stick together. Mix a little at a time till all is mixed.

Mrs. H. R. Shofe.

PIE CRUST.

1 cup of flour, 2 tablespoons of lard,
3 tablespoons water, $\frac{1}{2}$ teaspoon salt and baking powder.
Enough for one pie.—Mrs. R. E. Stowell.

FROSTING FOR PIE.

The white of 1 egg beaten to a stiff froth, 2 tablespoons of sugar, 1 apple, tart, grated fine, $\frac{1}{4}$ teaspoon of flavoring extract.

Mrs. Winslow Evans.

MINCE MEAT. (Original.)

1 lb. suet cut fine,	5 cups soup meat well cooked and chopped fine,
4 cups seeded raisins,	4 cups currants,
3 cups brown sugar,	2 cups granulated sugar,
10 cups chopped apples,	3 cups meat liquor,
5 teaspoons salt,	8 teaspoons ground cinnamon,
1 teaspoon ground mace,	1 teaspoon ground cloves,
Juice and grated rind of 2 lemons,	$\frac{1}{4}$ lb. orange peel cut fine,
$\frac{1}{2}$ lb. citron cut fine,	1 quart raspberry vinegar.
$\frac{1}{2}$ gallon cider,	

Mrs. John E. Keene.



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PIE-CRUST

To obtain that nice, flaky pie-crust, use:

1 Cup Flour.

2 Tablespoonfuls Wilson's Premier Lard.

3 Tablespoonfuls Water.

WILSON PROVISION CO.

"PREMIER" Hams, Bacon and Lard.

MINCE MEAT.

$3\frac{1}{2}$ lbs. meat before cooked,	$1\frac{1}{2}$ teaspoons cinnamon,
$\frac{1}{2}$ lb. suet,	2 lbs. C. sugar,
$\frac{1}{2}$ peck apples,	1 lb. candied orange peel,
2 lbs. raisins,	1 small can grated pineapple,
1 lb. currants,	$\frac{1}{2}$ gallon cider,
$\frac{1}{2}$ lb. citron,	$\frac{1}{2}$ pint water,
$\frac{1}{4}$ lb. candied cherries,	1 teaspoon cloves.

Salt meat while cooking, do not have more than $1\frac{1}{2}$ cup of liquid when done, add to the meat, etc., water, then cider boiling hot, then liquid boiling hot.—Mrs. Harry Miller.

MINCE MEAT.

(My Great Great Grandmother's Recipe Modernized.)

Two quarts finely chopped cold boiled beef, 4 quarts chopped apples, 1 lb. chopped suet, 3 lbs. each raisins and cleaned currants, 1 lb. citron sliced thin, 2 lbs. light brown sugar, 1 qt. syrup from sweet pickled peaches, (when pickling peaches or melon put up a quart of syrup for this purpose), 1 qt. grape juice (grape juice put up when grapes are partly green), 1 pt. boiled cider, zest and juice of six lemons (before cutting soften the rind by boiling in a little sugar and water and then measure your cup full), 1 tablespoon each of ground nutmeg, cinnamon, and mace and two tablespoons of salt. Mix thoroughly and let simmer fifteen minutes. Seal in fruit jars. This material will keep indefinitely without spoiling and is of delicious flavor. This quantity will fill nine to ten quart jars.—Mrs. M. L. Fuller.

LEMON PIE.

Grated rind and juice of one lemon, 1 scant cup sugar, 1 tablespoon flour, 2 egg yolks, 1 cup hot water, butter size of walnut. Mix lemon, sugar, egg, water, flour should be worked into melted butter, then added to mixture. Cook in double boiler. Pour into crust and bake. Beat whites of eggs for top.—Clara McBroom.

LEMON PIE.

Grate very lightly rind of a lemon and add to juice of the lemon, also add one cup sugar, 3 egg yolks, small piece of butter, 6 tablespoons sweet milk, 3 heaping teaspoons corn starch. Beat all together and bake in a crust. Beat the whites of the eggs with 3 tablespoons sugar. Put on pie when done and brown in oven.—Mrs. Chas. E. Hull.

NUT MINCE PIE.

1 cup walnuts,	1 teaspoon cinnamon,
2 cups apples, pared and cut,	1 teaspoon allspice,
$\frac{1}{2}$ cup vinegar,	$\frac{1}{2}$ teaspoon cloves,
$\frac{1}{2}$ cup fruit juice or water,	$\frac{1}{2}$ teaspoon salt,
1 $\frac{1}{2}$ cups sugar,	1 cup raisins.

Cut nuts with meat chopper. Thoroughly mix all the ingredients together. Enough for two pies.—Mrs. Arthur Traeger.

BUTTER PIE.

1 egg,	2 cups flour,
1 cup sugar,	1 cup milk,
3 tablespoons melted butter,	Nutmeg.

Put mixture in pie, melted butter on top.—Marie Huff, Wabash, Ind.

BUTTERSCOTCH PIE.

One cup brown sugar, $\frac{1}{4}$ cup butter, cook with little water until thick. Yolks 2 eggs, 1 tablespoon flour, and 1 cup milk mixed together. Let all cook until thick, then pour into baked crust and put the beaten whites of the eggs on top. Brown in oven.—Mrs. W. D. Hopkins.

CHOCOLATE PIE.

$\frac{1}{2}$ cup sugar,	1 teaspoon vanilla,
$\frac{1}{2}$ cup grated chocolate,	2 eggs,
2 $\frac{1}{2}$ tablespoons corn starch,	2 tablespoons butter.
1 cup boiling water,	

Mix sugar, corn starch and chocolate. Pour on boiling water gradually and cook five minutes. Stir constantly. Add the beaten yolks and cook two minutes at low temperature. Add butter and vanilla. Pour into baked shell. Cover with the stiffly beaten whites of eggs to which add two tablespoons of powdered sugar and a few drops of vanilla. Place in oven and bake until light brown.—Clara Hamer.

COCONUT PIE.

One box of cocoanut, 3 eggs, 1 cup sugar, 2 cups sweet milk, 1 tablespoon butter, 3 tablespoons flour. This makes 2 pies.

Mrs. Otto Hervig.

CARAMEL PIE.

1 cup light brown sugar,	2 yolks of eggs,
1 cup milk,	1 teaspoon vanilla,
2 tablespoons butter,	Pinch salt.
2 tablespoons corn starch,	

Mix corn starch, salt and sugar. Pour over it scalding milk and cook a few minutes. Then add the beaten yolks, first taking the sauce pan from the fire. Return to the fire, using an asbestos mat and stirring constantly until it thickens. Just before taking from the fire add butter and vanilla. Bake pie crust and pour in custard. Cover with the stiffly beaten whites of two eggs and brown.—Mrs. Arthur Wilson.

CUSTARD PIE.

Three eggs, save whites of 2 for the top, 3 tablespoons sugar, $2\frac{1}{2}$ cups whole milk. Nutmeg or any desired flavoring. Beat eggs, add milk and sugar last. Stir thoroughly and pour in a raw crust. Bake slowly until it quivers if shaken lightly.—Mrs. John E. Keene.

CHERRY PIE.

Line a pie pan with some rich pie crust, do not roll too thin, fill with sweetened canned or ripe fresh cherries, cover this with cake dough. Bake in moderate oven, when done cover with boiled icing.

Mrs. A. N. Hughes.

AMBER PIE.

Filling: 1 cup sugar, 1 teaspoon flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Mix well and add 1 tablespoon vinegar, 1 cup sour milk, 1 cup raisins, 2 yolks eggs, and 1 tablespoon butter. Carefully cook all until thick, stirring constantly. Put in baked crust and spread the beaten whites of two eggs on top and brown.—Mrs. C. R. Brewer.

FRENCH PIE.

Fill buttered baking dish with fruit and pour over top following batter: 1 teaspoon butter, 1 egg, 1 cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 1 teaspoon baking powder. Bake in moderate oven and serve with cream, or liquid sauce. (Apples or peaches may be used.) Sauce for pie: 1 cup sugar, 1 teaspoon corn starch, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup milk. Cook together until it thickens, then fold into it white of 1 egg beaten.

Mrs. Will Rose, Warren, Ohio.

CREAM PIE.

Scald one quart milk, yolks of 3 eggs, well beaten, $\frac{1}{2}$ cup of sugar, small lump of butter, $1\frac{1}{2}$ tablespoons of corn starch dissolved in a little cold milk. Stir into the boiling milk and flavor to suit taste. Whites for top sweetened to suit taste and beaten stiff.—Mrs. Winslow Evans.

BOSTON CREAM PIE. (Cake.)

1 cup of granulated sugar,	$\frac{1}{2}$ cup of butter,
$\frac{1}{2}$ cup of sweet milk,	Whites of 3 eggs,
2 cups of flour,	2 teaspoons of baking powder.

Bake in round tins. Make custard of corn starch, using egg yolks spread between the layers.—Mrs. Oscar Schaefer.

SOUR CREAM PIE.

1 cup of sour cream,	$\frac{1}{2}$ cup of seeded raisins,
1 teaspoon of cinnamon,	1 cup of sugar,
$\frac{1}{4}$ teaspoon of cloves,	3 eggs.

Use white of one egg only, other two for frosting, put in crust and brown in oven.—Mrs. R. U. Tyson.

MARTHA WASHINGTON PIE.

Line a three inch granite pie pan with pie dough, made in the usual way. Cover bottom with 3 tablespoons sugar. Place a layer of cooked apples or peaches one inch deep; sweeten according to fruit; cover with pie crust. Place a layer of cherries, previously sweetened, one inch deep, cover with crust, making a shell about one inch deep. Place in oven and bake slowly until done. Remove from oven and fill with a lemon custard as for lemon pie, (previously cooked and chilled.) Cover the whole with a meringue made with the whites of three eggs. Brown slightly in oven and when thoroughly chilled, serve. Delicious for luncheon.

Mrs. Milton L. Ducker.

RAISIN PIE.

Chop 1 cup raisins, add 1 cup hot water and boil three minutes. Then add 1 cup of sugar which has been mixed with 1 tablespoon of corn starch. After taking from fire, add 1 egg, juice of 1 lemon and a pinch of salt. Bake between 2 crusts.—Mrs. W. C. Tobias.

DATE PIE.

One lb. dates, 3 eggs, 2 cups milk, 1 cup sugar, 1 teaspoon cinnamon. Soak dates in warm water over night, then stew and put through wire strainer. Into the pulp stir beaten eggs, cinnamon, milk and sugar. Bake in one crust.—Mrs. G. F. Atkinson.

BANANA PIE.

$\frac{3}{4}$ cup sugar, 2 teaspoons flour, Salt,	2 teaspoons butter, 1 cup boiling water.
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Mix flour, sugar and salt. Add boiling water, cook until thickens, add butter. Bake crust. Slice bananas in crust and when cool, pour mixture over bananas. Make meringue from white of 1 egg and powdered sugar.

Mrs. J. S. Miller.

A NEW APPLE PIE.

Make an open apple pie, when cool and ready to serve cover with stiff whipped cream. Then put 2 Neuchatel cheeses through the potato ricer and sprinkle over the cream. This is delicious and pretty.

Mrs. Blanch Ottenheimer.

PUMPKIN PIE.

$\frac{1}{2}$ cup sifted flour, 3 generous tablespoons water, 2 generous tablespoons lard. Roll out and line pie pans. Filling: 2 cups stewed pumpkin, 3 eggs,	1 tablespoon cinnamon, 1 tablespoon flour, 1 tablespoon New Orleans molasses, $\frac{1}{2}$ cup sugar, 2 cups milk, 1 tablespoon ginger, 1 tablespoon melted butter.
--	--

A hint of nutmeg, allspice and cloves. Mix sugar, spices, flour, then add the beaten yolks with the milk. Beat white stiff and fold in last. This makes two large pies.—Clara Rose.

PUMPKIN PIE.

To one cup of custard pumpkin, (canned pumpkin) add one cup of dark brown sugar, 1 tablespoon butter, $\frac{1}{2}$ teaspoonful each of ginger and cinnamon, $\frac{1}{4}$ teaspoonful nutmeg, salt and cook five minutes. Remove from fire and add two eggs slightly beaten and mixed with two-thirds cup of milk. Strain the mixture and pour into crust.—Mrs. H. R. Shofe.

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PICKLES, PRESERVES AND CANNED GOODS

*A exquisite and poignant sauce for which I'll say unto my cook,
"There's gold, go forth and be a knight!"—Ben Johnson.*

CANNING.

To can fruit, one-fourth to one-third is the most common quantity of sugar used. In jelly making three-fourths to equal parts may be required, according to the acidity of the fruit.

To keep juice from spoiling, use new rubbers, sterilize all jars, covers, rubbers, spoons, etc., and cover all jars while contents are still boiling hot.

Canned fruits are richer if cooked in a syrup instead of in water, to which sugar is added to form a syrup after the fruit is cooked.

TO CAN PINEAPPLE.

Make thin syrup of 1 quart water to $1\frac{1}{2}$ pounds granulated sugar. Cook 6 pounds of fruit to this amount until fruit is tender. Can while hot.

Marie Huff, Wabash, Indiana.

CANNED CORN.

Eleven cups corn, 1 cup salt, 1 cup granulated sugar; mix thoroughly and heat gradually. Boil 20 minutes, pack in jars and seal while hot. To cook cover with cold water, boil a few minutes, pour off water and cover well again with water and boil 30 minutes. Drain and season to taste with butter and cream.—Mrs. A. E. Giles.

BLACKBERRY JELLY.

Wash, put berries in a kettle, mash, add just a little water, boil up thoroughly and strain. Measure and boil hard one-half hour, skim well, then add equal measure of heated sugar. Boil up (do not stir); pour into glasses.—Mrs. O. P. Westervelt.

CURRENT JAM.

Four qts. ripe currants, 1 lb. seeded raisins, rind of 1½ oranges, with juice of 3. Put through meat grinder, add 4 qts. sugar, and cook about twenty minutes.—Mrs. Alonzo Wookey.

HEAVENLY JAM.

Five lbs. grapes, 3 large oranges, cut in small pieces, 1 lb. whole raisins, 1¼ cups walnut meats, chopped, 4 lbs. sugar. Skin grapes, cook pulp until soft, put through strainer, add skins and other ingredients. Boil 20 to 25 minutes. Pour into jars. When cool cover with parafin.

Mrs. W. E. Shaw.

STRAWBERRY JAM.

Wash, drain, and mash strawberries, take equal measure of sugar, bring to a boil, boil five minutes, no longer, seal in jars or in jelly glasses. This has the color and taste of Sunshine preserves, and much easier to make.—Mrs. J. R. Pfander.

APRICOT MARMALADE.

Soak one pound dried apricots in one quart of water over night, then cook until soft. Put through colander and add one-half can (No. 2) pineapple and one cup of nut meats.—Mrs. C. W. Colby.

ORANGE MARMALADE.

6 large naval oranges,	2 lemons.
1 grape fruit,	

Peal fruit carefully, being very careful to remove all white part from orange rinds only. Cut all the rinds in narrow strips with scissors. Cut the pulp fine and add cut rinds to six quarts cold water; cover and let stand over night, in the morning put on stove and cook down to one-half the quantity, then add three scant quarts granulated sugar, cook until juice like jelly.

Mrs. Wm. Hawley Smith.

GRAPE MARMALADE.

Pick over, wash, drain and remove stems from grapes, separate pulp from skins. Put pulp in preserving kettle. Heat to boiling point, and cook slowly until seeds separate from the pulp, then rub through a hair sieve. Return to kettle with skins, add an equal measure of sugar, and cook slowly thirty minutes, stirring occasionally to prevent burning. Put in stone jars or tumblers. This is excellent, if cooked only the length of time mentioned.—Mrs. J. R. Pfander.

PEAR HONEY.

Use hard pears. Pare and grate to the core. To 3 large pears or 4 medium sized, use 1 pint cold water, 2 lb granulated sugar. Boil all together for $1\frac{1}{4}$ hours or until it will drop from the spoon like honey. Skim occasionally while boiling. It is delicious with hot cakes.

Mrs. J. H. Lamand, Danvers, Ill.

QUINCE HONEY.

5 large quinces, 1 pt. of water.
5 lbs. of sugar,

Grind quinces (peeling also) in meat grinder, add sugar and water and cook one-half hour.—Mrs. C. U. Collins.

FIG CONSERVE.

3 lbs. figs,	2 cups sugar,
1 orange,	1 grape fruit,
$\frac{1}{2}$ lemon,	$\frac{1}{2}$ cup raisins, (cut).
$\frac{1}{2}$ cup ground walnuts,	

Peel and cut figs in halves. Peel and cut grape fruit, lemon and orange into small pieces. Add sugar. Cook for 30 minutes. Then add raisins and nuts and cook about ten minutes longer.

Mrs. T. E. Hughes, Los Angeles, Calif.

CURRANT CONSERVE.

Juice of 5 lbs. of currants,
1 qt. red raspberries,
5 lbs. granulated sugar,

1 lb. seeded raisins,
2 oranges chopped moderately fine.

Do not boil more than hour, and put away as jam.

Mrs. Franklin S. Davis.

PLUM CONSERVE.

Three quarts California blue plums, $\frac{1}{4}$ lb. pecans, $\frac{1}{2}$ lb. seeded raisins, juice of 3 oranges, rind of 2, 1 pint water. Continue boiling 20 minutes after it begins to boil.—Mrs. O. P. Westervelt.

PEACH PRESERVES.

Use yellow peaches, fine and large. Cut the fruit up into small pieces and use pint for pint of granulated sugar. Pour the sugar over the fruit and allow it to stand until the juices form and it can be stirred thoroughly. Then cook until it thickens. Usually 25 minutes cooking is sufficient.—Mrs. O. P. Westervelt.

SPICED GRAPES.

5 lbs. seeded grapes,
3 lbs. sugar,
1 teaspoon cinnamon,

$\frac{1}{2}$ teaspoon cloves,
 $\frac{1}{2}$ cup vinegar.

Boil grapes and sugar until juice jells. Add cinnamon, cloves and vinegar. Let boil a few minutes. Seal as for preserves.

Mrs. A. R. McLaughlin.

LEMON BUTTER.

Grate rind and juice of 1 lemon, 1 cup sugar, 3 eggs, butter size of walnut. Beat eggs, sugar and butter, add lemon, cook until thick, stirring constantly.—Mrs. Annie E. Pearce, Gibson City, Ill.

CHOW CHOW.

One qt. or more of small onions soaked in strong salt water over night, 1 qt. or more of green tomatoes put in weakened vinegar, add enough salt to season through and a little sugar, put on stove and heat through, set off, let stand over night, next day drain. Cook 2 heads of cauliflower until tender (not soft), (use part of cabbage, if can't get cauliflower), add 2 qts. small cucumber pickles and 2 green pepper pods, add all above together, strain vinegar off of cucumber pickles and use water off of cauliflower, heat through, drain in colander. Over this pour dressing which has been cooked, then seal. Dressing: 2 cups flour, 2 tablespoons ground mustard, 1 level teaspoon tumerick, 2 cups sugar. Stir together so flour won't lump. Put in 8 cups of vinegar, let come to a boil, stir in mixture, cook until thick.

Mrs. Chas. Lincoln, Bushnell, Ill.

GREEN TOMATO AND ONION PICKLE.

1 pk. green tomatoes,	1 qt. scant of little onions,
4 red peppers,	4 green peppers.

Chop tomatoes and onions and stand in salt 24 hours, drain, cover with vinegar, add chopped peppers, cook.—Mrs. L. C. Hinckle.

OLIVE OIL CUCUMBER PICKLES.

18 cucumbers,	1 oz. black mustard seed,
$\frac{1}{2}$ cup salt,	1 tablespoon celery seed,
3 medium sized white onions,	1 cup olive oil.
1 oz. white mustard seed,	

Slice the cucumbers thin, and sprinkel with the salt, let stand three hours, mix other ingredients and pour over pickles and onions chopped fine cover with cold vinegar.—Isabella C. Ayres.

CHILLI SAUCE.

1 gallon ripe tomatoes chopped fine,	6 green peppers, chopped,
6 good size onions,	1 tablespoon black pepper,
3 tablespoons salt,	1 tablespoon cloves,
2 tablespoons cinnamon,	$\frac{1}{2}$ cup brown sugar,
1 tablespoon allspice,	1 pint vinegar.

Mix well and cook slowly 3 hours or until thickened.

Mrs. S. N. Skeen.

GREEN TOMATO PICKLE.

1 lb. brown sugar,	1 oz. celery seed,
1 pk. green tomatoes,	1/2 oz. black pepper,
2 oz. white mustard seed,	6 or 8 green peppers, chopped,
1/2 oz. ground cloves,	6 or 8 onions.
1/2 oz. allspice,	

Slice tomatoes very thin, sprinkle with salt and let stand for twenty-four hours. Drain off the juice and add other ingredients. Put in kettle and cover with vinegar and cook until tender. Seal while hot. A little chopped red pepper makes it more attractive.—Miss Katherine Bailey.

TOMATO CATSUP.

1/2 bu. tomatoes,	2 onions,
2 quarts vinegar,	2 tablespoons ground cloves,
1 scant cup salt,	2 tablespoons ground mace,
1 tablespoon black pepper,	3 cups sugar.
1/2 teaspoon red pepper,	

Skin tomatoes and boil until soft. Skin onions and chop fine. Boil all together about three hours.—Katherine Bailey.

TOMATO CATSUP.

1 pk. tomatoes, salt to taste,	2 oz. allspice,
1/4 oz. red pepper,	1/2 lb. brown sugar,
1/2 oz. cloves,	Large stalk celery,
4 large onions,	Handful peach leaves,
1 pt. vinegar,	1 teaspoon almond extract,
2 oz. black pepper,	1 tablespoon horseradish.

Put spices in bag, cook onions, tomatoes, celery, peach leaves together until soft. Put through sieve, then add spices. Cook 2 hours.

Mrs. Owen M. Jones.

CORN SALAD.

18 large ears of sweet corn,	1 head cabbage,
2 green peppers,	3 red peppers,
4 large onions,	1 1/4 lbs. brown sugar,
1/4 lb. ground mustard,	2 teaspoons mixed spice, in a bag,
Salt to taste,	2 qts. vinegar.

Boil 30 minutes.—Mrs. Meister.

MUSTARD PICKLES.

- | | |
|---------------------------------|---------------------------------|
| 1 qt. small cucumbers, whole, | broken, |
| 1 qt. green tomatoes, sliced, | 1 qt. large cucumbers, chopped, |
| 1 qt. large onions, sliced, | 1 qt. small onions, whole, or, |
| 1 large cauliflower, chopped or | 1 large cabbage, chopped. |

Make a brine of 4 qts. water and 1 of salt. Pour it over the mixture and let stand 24 hours, drain, and cook till tender but not soft, in fresh water, drain again. Mix 1 cup flour, 6 tablespoonsful ground mustard, 1 tablespoonful tumeric with enough cold vinegar to make a soft paste and add one and one-half cups sugar. Put it into 2 qts. of hot vinegar, like making milk gravy, then mix well with the vegetables. The tumeric gives it a clear yellow color, otherwise it would look dark and muddy.

Mrs. T. G. Lowry.

SPANISH PICKLES.

Two dozen large green cucumbers, slice $\frac{1}{2}$ in. thick and let stand 24 hours in salt water, 2 large heads cabbage, chop and let stand 2 hours in salt water. 2 dozen chopped onions, 2 dozen chopped green peppers, 2 oz. white mustard seed, 1 oz. celery seed, 1 oz. tumeric, 4 oz. powdered English mustard, 2 lbs. light brown sugar, 1 gal cider vinegar. Boil until thick.—Mrs. E. T. Zagelmeyer.

WATERMELON PICKLE.

Pare and cut in pieces, about 2 by 3 inches, watermelon rinds; cover with weak alum water, poured over hot; add a small handful of salt; let stand 24 hours, then soak in rain water. Put in kettle, cover with water and boil until tender, then drain off water. Make syrup of equal parts of sugar and vinegar, add cinnamon and cloves, put in fruit and boil until clear.—Mrs. A. E. Giles.

PICKLES.

One dozen large sour cucumber pickles cut in medium slices or cubes 1 teaspoon celery seed, cover with 2 cups granulated sugar. Let stand 24 hours and serve.—Mrs. M. L. Ducker.

CELERY RELISH.

15 large ripe tomatoes,	5 white onions,
2 red peppers, sweet,	6 stalks of celery,
3½ cups of vinegar,	2 tablespoons of salt.
6 tablespoons of sugar,	

Chop all quite fine, tomatoes separate, boil 1½ hours.

Mrs. W. I. Slemmons.

PEPPER HASH.

36 green peppers,	15 medium sized onions,
	12 red peppers.

Put above thru food chopper, cover with boiling water. Allow to stand five minutes then drain. Then cover again with boiling water and drain. Then add 1½ pints of vinegar, 1½ cups of sugar, 3 tablespoons salt. Cook all together 15 minutes and seal while hot.

Mrs. P. R. McComas.

TOMATO PRESERVES.

Scald ripe tomatoes. Peel and remove seeds. Add an equal amount of sugar, let stand over night with a weight on cover. In the morning run through a colander. Boil juice until right thickness for preserves, drop in tomatoes and cook until they are done. Place in glasses or jars.

Mrs. James Ellis.

TOMATO SAUCE.

Peel thoroughly ripe tomatoes, and take out the seeds. Put to boil with a little oil or butter, onions, salt, pepper and spices. Cook thoroughly over slow fire and strain. Will keep.—Mrs. C. P. Bourland.

CHOPPED PICKLES.

1 peck green tomatoes,	2 quarts ripe tomatoes,
3 heads cabbage,	1 dozen onions,
6 green peppers,	6 ripe peppers.

Chop all together, salt in 1 pint salt over night. Drain well in the morning. Add 1 teacup grated horseradish, 2 lbs. sugar, 1 tablespoon each white mustard seed, cloves, pepper, celery seed. Cover well with vinegar and boil 1 hour.—Mrs. J. H. Lamond, Danvers, Ill.

DUTCH PICKLE. (Excellent.)

1 pk. green tomatoes,	2 large heads of cabbage,
12 sour cucumber pickles, small,	2 large heads of cauliflower,
3 bunches of celery,	2 qts. small onions,
3 green and 3 ripe peppers,	1 gal. vinegar,
6 pts. sugar,	1 cup of salt,
2 tablespoons mustard,	1 pt. flour.
2 tablespoons tumeric,	

Mix and cook down.—Mrs. John Smith, Midland City, Ill.

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CANDIES

PLAIN FONDANT.

Beat the white of an egg very stiff. Put in this $\frac{1}{2}$ teaspoon vanilla. Add enough powdered sugar to make a stiff dough. This may be used many different ways.—Frances K. Stowell.

FUDGE.

3 cups sugar,	1 tablespoonful butter,
1 cup milk,	4 tablespoonsful cocoa.

Mix sugar and cocoa together, add milk and butter and boil fifteen minutes. Take from fire, add 1 teaspoonful vanilla, stir until creamy, pour on buttered plates, and cut into squares.—Mrs. Merrill I. Schnebly.

CHOCOLATE FUDGE.

Four cups light brown sugar, 1 cup nuts, $1\frac{1}{2}$ squares Baker's chocolate, butter size of an egg, cream enough to melt. Cook to soft ball stage, beat thoroughly. Add nuts just before ready to pour out.

Mrs. G. W. Wray.

COCOANUT FUDGE.

2 cups brown sugar,	$\frac{1}{2}$ cup milk,
1 heaping tablespoon butter,	$\frac{1}{2}$ teaspoon of vanilla.
1 cup of shredded cocoanut,	

Put sugar and milk over fire until boiling point is reached, add butter and cook until it nearly strings. Take from fire, add flavoring and cocoanut and stir it until it thickens. Pour into buttered tins, cool and cut in squares.—Mrs. Hugh Gibbs.

TAFFY.

Four cups sugar, $1\frac{1}{2}$ cups hot water. When boiling add just a pinch of cream of tartar dissolved in cold water. Do not stir or shake more than necessary. Boil until it gets brittle in cold water. Flavor with rose. Pour into a buttered pan to cool, then pull until white.

Frances K. Stowell.

DIVINITY CANDY.

2 cups granulated sugar, $\frac{1}{2}$ cup water.
 $\frac{3}{4}$ cup corn syrup,

Boil until it makes a hard ball in cold water. Stir in the beaten whites of two eggs. Beat until stiff. Vanilla and a big cup of nuts and candied fruit.—Mrs. I. J. Stanley.

PENOCHÉ.

4 cups of sugar, 1 cup nuts,
 $1\frac{1}{2}$ cups cream, 1 teaspoon vanilla.

Boil sugar and cream, stirring constantly until the bottom of the pan can be plainly seen when stirred quickly. When done add nuts and vanilla. Beat until it turns creamy, then pour in tins to cool.—Frances K. Stowell.

CRACKER-JACK.

2 cups sugar, 1 teaspoon salt,
1 cup New Orleans molasses, 1 tablespoon butter.
 $\frac{1}{2}$ cup glucose,

Boil until brittle when dropped into cold water, pour one heaping gallon popped pop corn into the mixture and spread on board.

Mrs. W. C. Tibbetts.

CRYSTALIZED POPCORN.

1 cup sugar, $\frac{1}{2}$ cup butter, (scant).
 $\frac{1}{2}$ cup boiling water, 1 teaspoon salt.

Boil until it hardens. Pour over popcorn and stir rapidly until each grain separates.—Frances Stowell.

DOLLY'S DELIGHT.

2 cups white sugar, Whites of two eggs,
 $\frac{1}{2}$ cup table syrup, $\frac{1}{2}$ cup of dates and nuts.
 $\frac{1}{2}$ cup water,

Mix sugar, water and syrup thoroughly and cook slowly until it hardens in water. While hot pour over the eggs slowly and stir until thick. Add nuts and dates and beat until it begins to set. Pour into a buttered pan and cut in squares when cool.—Frances Stowell.

CARAMAL NOUGAT.

Four cups brown sugar, 1 pt. cream, 1 cup nuts. Stir well.

Mrs. F. C. Stewart.

BAKED PEANUT CANDY.

Shell and remove skins from one quart roasted peanuts. Put through meat grinder, beat white of one egg stiff, and add gradually one cup of sifted brown sugar. One-fourth teaspoon salt, one-half teaspoon vanilla and nut meats. Spread on well buttered shallow pans. Bake in moderate oven fifteen minutes.—Laura Holland.

NOUGAT SQUARES.

Two heaping tablespoon chopped lemon peel, 2 heaping tablespoons chopped orange peel, 2 heaping tablespoons chopped preserved cherries, 2 heaping tablespoons chopped sultana raisins, 2 heaping tablespoons chopped dates, 1 egg white, 1 teaspoon flavoring, 1 tablespoon cold water, and enough confectioner's sugar for smooth paste. Add fruits, let stand 3 hours, brush over with melted chocolate, cut in squares.

Mrs. F. H. Putnam.

VANILLA CREAM CANDY.

4 cups granulated sugar,	Butter size of an egg,
Two-thirds cup water,	1 tablespoonful glycerine,
One-third cup vinegar,	2 tablespoonsful vanilla.

Boil without stirring twenty minutes, or until crisp when tried in cold water. Pour into buttered dish and add vanilla. When cool, pull until white and cut with shears.—Mrs. Merrill Schnebly.

DAKOTA CARAMALS.

2 cups brown sugar,	One-third cup butter,
1 cup New Orleans molasses,	1 cup milk,
1/4 cup grated chocolate,	1 cup shelled pecan meats.

Put all ingredients, except the nuts, into a large sauce pan, cook 20 minutes over a gentle heat and then test; if it forms a hard ball by dropping a little of the mixture into cold water, remove from the fire, add chopped nuts and pour into a greased tin. Cut into squares when nearly cold. If cooked until real thick the caramels can be cracked like taffy.

Mrs. O. P. Westervelt.

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TRUNKS HAULED

FRENCH NOUGAT.

3 cups sugar, $\frac{1}{2}$ cup water,
 $\frac{1}{2}$ cup syrup, Whites 2 eggs beaten stiff.

Cook sugar, syrup and water until it makes a soft ball in water, then pour one-half cup this mixture into beaten whites and stir rapidly; cook the rest of the syrup until it makes a hard ball when dropped in water; pour over the other mixture, stirring constantly; add one cup nuts, one cup candied cherries cut fine, and beat until spongy; pour in buttered deep pan and cut in slices when cool.—Mrs. W. C. Tibbets.

NUT BRITTLE.

Melt 1 cup granulated sugar in a thick pan without water, stirring all the time. As soon as all is melted, pour over two-thirds cup of any kind of nut meats in a shallow pan. When cold, break into pieces.

Mrs. W. C. Tobias.

BUTTER SCOTCH.

Boil together one cup sugar, $\frac{1}{4}$ cup molasses, 2 tablespoons boiling water, 1 teaspoon vinegar, $\frac{1}{2}$ cup butter until it turns brittle when tried in cold water. Turn into a well buttered pan and when slightly cool mark with a sharp pointed knife into squares. A little vanilla may be added if desired.—Frances Stowell.

SALTED ALMONDS.

To blanch almonds cover almonds with boiling water, let stand two minutes, rub off skin, dry between cheese clothes. Take half cup of olive oil in sauce pan, when hot add almonds. Fry until delicately browned, stirring constantly. Remove carefully. Drain on paper. Sprinkle with salt.

Laura Holland.

MARSHMALLOWS.

One cup water, 2 cups granulated sugar, 2 tablespoons granulated gelatine dissolved in 6 tablespoons water, 1 teaspoon flavoring. Boil sugar and water until it forms a stiff ball when dropped in water. Remove from fire, stir in gelatine, and beat 20 minutes. Add flavoring. Pour mixture in a buttered pan which has been dredged with corn starch. When hard, cut in squares and roll in powdered sugar.—Mrs. L. C. Moorehead.

SALT PEANUTS.

Twenty-five cents raw peanuts. Blanch and put in pan. Salt generously and put the unbeaten white of one egg over them. Put in oven and stir often until each nut is nicely browned.—Mrs. J. M. Elliott.

COCOANUT CANDY.

One cocoanut, 2 cups of brown sugar and 1 cup of white sugar, $\frac{1}{4}$ cup of milk. Cut up fine two-thirds of cocoanut, grate the rest, bring milk and sugar to a boil, add cocoanut. Boil until it will harden when dropped on a wet board.—Mrs. H. S. Stuntz.

FIG PASTE.

1 lb. raisins,
1 lb. figs,
1 lb. dates.

1 lb. English walnuts,
Juice of lemon or orange.

Cut fruit and nuts into small pieces, add juice and mix well with powdered sugar. Roll and cut in squares.—Mrs. Merrill Schnebly.

PARISIAN SWEETS.

One pound English walnuts in shell or $\frac{1}{2}$ cup nut meats, 1 pound figs, 1 pound dates, (stoned), juice of one lemon. Grind nuts, figs and dates through chopper. Add lemon juice. Mix thoroughly. On a baking board sprinkle powdered sugar, then turn out mixture. Sprinkle with sugar to prevent sticking. Roll to $\frac{1}{2}$ inch or less thickness. Cut in squares Roll squares in powdered sugar.—Mrs. R. M. Wrigley.

SEA FOAM.

3 cups light brown sugar,
1 cup water,

1 tablespoon vinegar.

Boil until it forms a hard ball in cold water, remove from fire, and when it stops bubbling pour into the beaten whites of two eggs; beat constantly until it holds shape; add flavoring and one cup chopped nut meats.

Mrs. Charles Todhunter.

BEVERAGES

Drink you to her that each loves best.—Thomas Campbell.

FRUIT BEVERAGE.

12 lemons,	1 qt. ripe raspberries,
2½ lbs. sugar,	1 pineapple.

Peel the lemons very thin, squeeze the juice over the peel and let stand two hours, then add one pound of sugar; mash the raspberries with one-half pound of sugar, strain the lemon juice and mash the raspberries through a coarse sieve, then the pineapple, and mix all together, adding three quarts of cold water. Stir until the sugar is dissolved, strain and serve with a little of the fruit in each glass.—Mrs. I. J. Stanley.

THE PERFECTION OF LEMONADE.

For a quart take the juice of 3 lemons and the rind of one. Peel the rind very thin, using only the yellow outside cut in small pieces and put with the juice and powdered sugar, of which use 2 oz. to the qt. in a jar with cover. When the water is at boiling point pour it over the lemon and sugar, cover and let get cold.—Misses S. and E. Benton.

COCOA.

To one cup of milk allow 1 teaspoon of cocoa, and three of sugar. Let the milk almost come to a boil, add the cocoa and sugar which has been melted into a cream by dipping in two or three teaspoons of hot milk. Let come to a boil. A small lump of butter and a little vanilla adds to the taste. A small piece of marshmallow is good served on the top of each cup of cocoa instead of whipped cream.—Mrs. M. J. Grieves.

EXTRA FINE FRAPPE.

Bring to the boiling point, 20 teacups sugar, ½ gallon water. Extract the juice of 5 dozen lemons. Cut in small pieces 2 cans pineapple. Add five gallons water and any fancy fruit desired. This recipe will serve 100 people.—Mrs. John E. Keene.

COFFEE FOR SIX PERSONS.

Take 1 full cup ground coffee, 1 egg, a little cold water, stir together, add 1 pint boiling water, boil up; then add another pint boiling water, and set back to settle before serving.

TEA.

Use two teaspoons of tea to a pint of water. Have the water freshly boiling, scald the teapot, put in the tea, and pour on boiling water in the proportion given. Cover, and keep in a warm place, but where the tea will not boil, for three to five minutes to draw. If it cannot be used at once, pour off the tea and discard the leaves. An earthen teapot is preferable.

ICED TEA.

Iced tea is made the same as the hot beverage and may be prepared some hours before using, the infusion being poured off the leaves as soon as the strength is extracted, then cooled and placed near the ice until required for use; or the tea may be made at the time of serving and chilled by the plentiful addition of cracked ice. The former is the most economical method. Iced tea should be taken clear and weaker than when served hot, and slices of lemon should be passed with it.

CHOCOLATE.

2 squares chocolate,
2 teaspoons sugar,
3 cups milk,

Whipped cream,
4 tablespoons cold water,
1 teaspoon vanilla if desired.

Put chocolate into a sauce pan or the inner part of a double boiler with the water and sugar; cook over a gentle heat until the chocolate is melted, add the milk gradually and bring to the boiling point. Beat until foamy, flavor with vanilla if liked and serve with a spoonful of whipped cream on top of each cup.—Mrs. O. P. Westervelt.

DELICIOUS FRUIT PUNCH.

Sweeten juice of eight lemons and put in orange to taste. Just before serving, place a square of ice in a punch bowl and pour over it sweetened juice, then add two quarts Apollinaris water or White Rock and garnish with a bunch of grapes laid on the ice. A gill of raspberry or blackberry juice left over from canned fruit adds a beautiful color to the punch as well as a fine flavor.—Mrs. V. P. Westervelt.

MISCELLANEOUS

Cookery is become an art. A noble science.—Robert Burton.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness, don't burn, pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

ANIMAL CRACKERS STANDING.

A favorite luncheon for small children is made from a box of animal crackers, one of saltines, and a cup of pure maple syrup. Boil the syrup until it forms a soft ball when dropped in ice water, put a little on each saltine, and press an animal into this in a standing posture. May be served with milk.—Mrs. W. B. Reed.

DREAM SANDWICHES.

Cut slices of brick cheese about $\frac{1}{4}$ in thick. Put slices of cheese between two slices of bread and season the cheese with salt and a little cayenne, then place sandwich in gas range and let remain there until bread is toasted and the cheese melted.—Mrs. O. P. Westervelt.

SANDWICH FILLERS.

Pork chops cooked and ground and mixed with ground nuts and then add mayonnaise. Chopped dates seasoned with grated lemon peel and cloves or cinnamon. Sardines made to a paste with lemon juice. Cottage cheese mixed with cut olives.—Mrs. H. L. Clark.

SALAD SANDWICHES.

To one small can of potted ham add 1 hard boiled egg, three sweet pickles and pimento, which have been minced fine. Mix with ham and enough salad dressing to make it spread easily. Place lettuce leaf just before placing the top piece of bread.—Mrs. M. J. Grieves.

EGG SCHNITZELS, PLAIN.

Take the contents of an eight oz. package of Egg Schnitzels "Those Good Noodles;" drop them in two quarts of boiling water, which is seasoned with one heaping teaspoonful of salt; boil in open kettle from 10 to 15 minutes, drain in colander, shaking the water out thoroughly; put in serving dish with bread crumbs browned in butter spread over them. (If preferred, onions fried in butter may be used instead of bread crumbs.)

Mrs. B. C. Koch, Tremont, Ill.

RASPBERRY SANDWICHES.

Split fresh lady fingers and spread with stiff raspberry jam. Add powdered sugar to whipped cream, beaten stiff and run over top of each one with pastry tube. If cream is not sufficiently stiff, make mixture of whipped cream and gelatine, sweetened and flavored slightly with vanilla. Allow this to become cold and use in pastry tube. For afternoon tea or coffee.—Mrs. S. M. Miller.

DREAM SANDWICHES.

One-half cup pecans chopped fine, one-half cup raisins chopped fine, 1 large apple chopped fine. Add juice of one-half lemon and one spoonful of sugar. Mix thoroughly and spread thinly between slices of buttered bread.—Flora C. Standlee.

TEA SANDWICH.

Cut brown bread in fancy shapes, stars, diamonds, etc. Spread with a layer of Philadelphia cream cheese and over this sprinkle a layer of finely chopped peanuts. Place on top of each sandwich a cube of some bright jelly.—Mrs. J. H. Stephenson, Danvers, Ill.

TOMATO RAREBIT.

$\frac{1}{2}$ cup of milk,	1 cup of strained tomatoes,
1 tablespoon of flour,	1 tablespoon of butter,
1 teaspoon of mustard,	1 egg.
1 cup of cheese, grated,	

Make a sauce of the flour and milk, to this add the tomato with a little soda, then the cheese, then the egg beaten slightly, and mustard, salt and pepper to taste, and sprinkle with paprika.—Mrs. Roy Kellar.

WELSH RAREBIT.

1 tablespoon butter,	1/4 teaspoon salt,
1 teaspoon corn starch,	1/4 teaspoon mustard,
1/2 cup thin cream,	Few grains cayenne,
1/2 lb. cream cheese,	Toast or zephyrettes.

Melt butter, add corn starch, stir until well mixed, then add cream gradually and cook two minutes. Add cheese and stir until cheese is melted. Season and serve on zephyrettes or bread toasted on one side, rarebit being poured over untoasted side.—Mrs. Wm. Stoltzman.

PIGS IN THE BLANKET.

Salt and pepper large sized oysters, roll each one in a slice of breakfast bacon and pin with tooth picks. Fryin chafing dish until brown.

Mrs. M. J. Grieves.

SWEETBREADS A LA BILL EN CHAFING DISH.

Four veal sweetbread diced, eight good sized fresh mushrooms, three fresh tomatoes peeled. Cut in small squares one cup chicken broth, let simmer for fifteen minutes; add salt and pepper. Serve on toast.

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POLISH FOR SILVERWARE.

Put half of a small cake of Ivory soap, shaved fine, and a quarter pound of whiting into one quart of water. Boil until dissolved. Use this paste as whiting is used, then polish with a fine cheese cloth. (Very good.)

Mrs. Merrill Schnebly.

EXCELLENT SOAP.

Five pounds melted grease, 1 can of Lewis lye poured into 1 qt. of water. When both are quite cool, pour slowly into the grease, having previously added two-thirds lbs. of borax and two-thirds cup of ammonia, to the lye, stir well ten or fifteen minutes, or until it thickens well, pour into mold and when set cut into squares.—Mrs. C. H. Tanton.

BAKING POWDER.

One pound cream of tartar, 5 cent package soda, 1/2 package corn starch. Sift 20 or more times. Put in Mason jars or eight cans to ripen 3 weeks.—Mrs. Fred H. Putman.

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SPLENDID HAND LOTION.

1 pint soft water, 10c worth of bay rum,
10c worth of glycerine, 5c worth of gum tragacanth.

Put water on gum. Let stand 24 hours. Add bay rum and glycerine. Mix well and put in bottles or cold cream jars.

Mrs. A. R. McLaughlin.

In making meringue add $\frac{1}{2}$ teaspoon baking powder to 2 whites of eggs. Add before beating. Fewer eggs are necessary, and it will hold up the meringue so much longer.—Mrs. Harriet Houston.

MARSHMALLOW CREAM. (Hand Lotion).

4 oz. glycerine, 4 oz. rose water.
4 oz. alcohol,

Dissolve $\frac{1}{4}$ oz. gum tragacanth in 1 quart soft water. (Takes about 24 hours). When thoroughly dissolved add other ingredients.

Mrs. H. B. Huey, Gibson City, Illinois.

AN EXCELLENT WAY TO KEEP LETTUCE.

Wash each leaf in cold water, shake water off and place in an earthen dish, cover and keep in a cool place. If you do this the lettuce is ready for any meal and will keep several days.—Mrs. M. J. Grieves.

TO PEEL TOMATOES WITHOUT SCALDING.

With the back of a paring knife rub the tomato carefully but firmly, being sure to cover entire surface. Puncture and remove the thin peeling.

Mrs. M. J. Grieves.

WASHING FLUID OR BLEACH.

5c salts of tartar, Lewis lye, one can,
5c rock of ammonia, 1 gal. of boiling soft water.

Use two-thirds of a cup to a boiler of water and add soap as usual. To mix: put all but water in a 3 gal. earthen or granite jar or pail and pour hot water over it. Do this out doors, when cool put in mason jars and lay lid on top, no rubbers.—Mrs. Joseph Ogle, Lawson, Neb.

LIBRARY PASTE.

8 oz. flour,	1 dram oil of wintergreen ,
1/4 oz. powdered alum,	1 1/2 pints water.
1 1/2 oz. glycerine,	

Mix water, flour and alum to smooth paste and boil until it thickens. Do not let it burn nor cook too much. Take from fire, add oil and glycerine. Mix thoroughly. Will keep a year if kept air tight in a self sealing jar when not in use.—Mrs. W. C. Tobias.

PRESERVING EGGS.

Sterilize a big stone jar and make a solution of 12 parts boiled water to 1 of powdered water glass. Select only fresh clean eggs. Put eggs in solution, cover with wooden board or stone jar cover. Keep in cool dry place. Eggs may be added at any time.

In grinding bread or cracker crumbs put a paper bag on the grinder and the crumbs are not scattered about.

To heat rolls, place in paper bag and put in oven. They will be as fresh as if just baked.

TIME TABLE FOR COOKS

Beef, loin or ribs, rare, per lb.	8	to	10	minutes
Same, well done, per lb.	12	to	16	minutes
Beef ribs rolled, rare	12	to	15	minutes
Same, well done	15	to	18	minutes
Beef, fillet, rare	20	to	30	minutes
Same, well done	60			minutes
Mutton leg, rare, per pound	10			minutes
Same, well done	14			minutes
Lamb, well done, per pound	15	to	20	minutes
Veal, well done, per pound	18	to	22	minutes
Pork, well done, per pound	20			minutes
Chicken, per pound	15	to	20	minutes
Turkey, nine pounds	3			hours
Goose, nine pounds	2½			hours
Duck, domestic	1	to	1¼	hours
Duck, wild	20	to	30	minutes
Grouse	25	to	30	minutes
Ham	4	to	6	minutes
Fish, 3 or 4 pounds	45	to	60	minutes
Small fish and fillets	20			minutes
Beans with pork	6	to	8	hours
Bread, white loaf	45	to	60	minutes
Bread, Graham loaf	35	to	45	minutes
Baking powder biscuit	12	to	15	minutes
Gems	25	to	30	Minutes
Quick doughs	8	to	15	minutes
Cookies	8	to	10	minutes
Gingerbread	20	to	30	minutes
Sponge cake	45	to	60	minutes
Cake, layer	20	to	30	minutes
Cake, loaf	40	to	60	minutes
Fruit cake	2	to	3	hours
Cake, wedding	3	to	5	hours
Cakes, small	15	to	25	minutes
Batter Puddings	35	to	45	minutes
Pies	30	to	50	minutes
Tarts	15	to	20	minutes

Patties	15	to 20	minutes
Muffins	20	to 25	minutes
Rice or tapioca pudding	1		hour
Scalloped dishes	15	to 20	minutes
Custard	35	to 45	minutes
Potatoes, boiled	20	to 30	minutes
Potatoes, baked	30	to 45	minutes
Sweet potatoes, boiled	25	to 35	minutes
Sweet potatoes, baked	35	to 50	minutes
Squash, boiled	25		minutes
Squash, baked	45		minutes
Tomatoes, (fresh)	20	to 35	minutes
Tomatoes, (canned)	20	to 30	minutes
Cauliflower	20	to 35	minutes

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